

# Le Clos du Moulin



*L'atmosphère d'autrefois...*

*...Le confort d'aujourd'hui.*

Hostellerie Restauration

## Le Clos Bordeaux

### **Bordeaux AOC « Les Pierres de Lagrange » 2006**

*This surprisingly trustworthy wine reveals notes of violets on the nose after aeration and an intense palate.*

### **Bordeaux AOC « Les Hauts de Goêlane » 2005**

*A wine famous for its fruitiness and suppleness, the excellent 2005 vintage won the Silver Medal at the Wines of Aquitaine contest.*

### **Côtes de Blaye « Les Jouberts » 2006**

*A beautiful garnet colour and young and fruity on the nose at first. Red berries on the palate followed by a delightful finish of liquorice.*

### **Côtes de Blaye « Jouberts Vieilles Vignes » 2004**

*A vintage two years older than the one above with a greater exposure to sunlight and oak barrel: a unique and mature wine.*

### **Premières Côtes de Blaye « Château Mayne Boyer » 2004**

*As soon as it is aerated, the nose reveals intense notes of violets. It bursts with minerals, mature tannins and a long and powerful finish.*

### **Lussac Saint Émilion « Château Les Vieux Rocs » 2002/2005**

*This wine's silky and fruity tannins are mostly due to the traditional methods of production: no weeding, handpicking etc. A real treat.*

### **Saint Émilion Saint Georges « Château Bellevue » 2005/2006**

*This beautiful wine is as refined as a St émilion, as velvety as a Pomerol and as fleshy as a Montagne St émilion.*

### **Saint Émilion Grand Cru « Château Cantenac » 2005/2006**

*A delicious wine that is floral on the palate, evolving toward a vanilla-raspberry cream with well-covered tannins and a lovely finish.*

### **Saint Émilion Grand Cru « Château Saint Juguet » 2005**

*An exceptional year: sun and candied fruit, fleshy on the palate and a long finish of preserve and liquorice.*

### **Saint Émilion Grand Cru classé « Château Saint Georges » (côte Pavie) 2004**

*Aromas of redcurrants, plums and cherries with prominent, refined and mature tannins and a distinguished palate and finish.*

### **Saint Émilion Grand Cru classé « Château Franc Mayne » 2006**

*Heady notes of kirsches with earthy hints of redcurrant, liquorice and dried herbs. Despite this wine's youth, it can already be enjoyed.*

### **Saint Émilion Grand Cru classé « Château Laroze » 2000**

*Wild black berries, thyme and pepper make this "grand cru" a seductive and generous wine.*

### **Cru Bourgeois «Château Saint Esthèphe » 2001**

*Redcurrants and cherries on the nose followed by floral tannins and a delicate palate. This wine is dense and harmonious.*

### **Saint Esthèphe Cru Bourgeois Supérieur « Château Le Crock » 2002**

*Amongst the first "crus" of the greatest Médoc, this one is deep, fleshy with spicy tannins and a refined, fruity and generous finish.*

### **Saint Esthèphe Cru Bourgeois Exceptionnel « Les Ormes de Pez » 2005**

*A distinguished rare vintage, noticeable but discreet tannins. Black berries and cherries on the palate with a rich and round finish.*

### **Pauillac Lacoste Borie 2004 (Deuxième vin du Château Grand Puy Lacoste)**

*Notes of marinated black berries and wood. The palate is supple, the tannins verge on rounded. Best consumed after adequate aeration.*

### **Médoc « Château Saint Hilaire » 2002**

*Intense woody notes on the nose with a hint of violets that remains on the palate. Not to be missed!*

### **Haut-Médoc « Château Comtesse du Parc » 2006**

*A surprising wine: despite its youth, velvety on the palate with notes of ripe red berries and violets. Exquisite!*

### **Haut-Médoc « Les Brulieres de Beychevelle » 2004**

*An already great name as young as five years old that is fleshy, woody and refined. A contemporary gem.*

### **Haut-Médoc « Larose Trintaudon » 2004**

*The 2004 younger brother of the 1995 vintage, this wine is smoky with black berries on the nose and wild on the palate.*

### **Haut-Médoc « Château Cambon La Pelouse » 2005**

*The perfect year for this rising star from the Médoc region with intense colour and a delicate nose with notes of red berries.*

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## **Haut-Médoc Grand Cru Bourgeois « Château Citran » 2002/2005**

*An increasingly rare vintage with a perfect balance of fruity and woody notes and powerful aromas of toasted bread.*

## **Haut-Médoc Cinquième Grand Cru classé « Château Camensac » 2000**

*The best Camensac ever - Parker gives it a mark of 89/100 - this wine is extremely difficult to find. Often compared to the best « Saint-Julien », it bursts with red berries, vanilla and liquorice. Next year, it will join the vintage category. If there is any left, that is.*

## **Pomerol « Château Hautes Graves Beaulieu » 2005**

*This Pomerol lives up to its reputation of the "Burgundy red of the Bordeaux region". An excellent year for a distinguished wine that is well-balanced, concentrated and full of superb aromas.*

## **Moulis « Maucailou » Deuxième vin du Château Maucaillou 2005**

*A strong and ripe nose of toasted fruit. The palate is dense and powerful. A wine of excellent value that is going fast!*

## **Moulis « Château Maucaillou » 2005**

*This sumptuous and subtle wine has a fruity with a long and ripe finish. Its 1993 version can be found in the vintage section.*

## **Moulis Cru Bourgeois « Château Gressier Grand Poujeaux » 2000**

*A beautiful wine at its peak; it slowly releases subtle notes of cocoa and mocha with hints of prune. Tradition and quality in one bottle.*

## **Moulis Grand Cru classé « Château Chasse-Spleen » 2002/2005**

*This wine lives up to its name and its classification as a « Moulis Grand Cru ». Smoky on the nose with notes of chocolate, redcurrant and cedar wood. Both vintages offered here are exceptional.*

## **Pessac Léognan « Prieuré la solitude » 2006**

*Velvety on the nose with notes of melted and silky fruit followed by a supple and fleshy palate. Rare in small bottles.*

## **Pessac Léognan « Château d'Eck » 2004**

*This wine's colour is intense, deep: almost black. Powerful woody notes on the nose. Ash and black berries on the nose with a long and complex finish.*

## **Pessac Léognan « L'Abeille de Fieuzal » 2006**

*Second wine of the Château de Fieuzal. A fruity and generous wine following in the footsteps of its elders.*

## **Pessac Léognan Grand Cru classé « Château Carbonnieux » 2005**

*A rare and exceptional vintage, dense and supple bursting with blackberries and roasted flavours.*

## **Pessac Léognan « Château Larrivet Haut Brion » 2004**

*A well-balanced wine for laying down which can already be enjoyed: supple and deep on the palate with fruity notes and a long finish.*

## **Margaux « Pavillon Saint Martin » 2005**

*Superb on the nose with red berries, wood and truffles. Refined and velvety on the palate. Strength and softness in one bottle.*

## **La Sirène de Giscours Deuxième vin du Château Giscours 2006**

*Smoky and fruity aromas, a mix of redcurrants, truffles, wood, earth and chocolate. A real treat.*

## **Saint Julien « Les Fiefs de Lagrange » du Château Lagrange 2006**

*This is the second wine of the Château Lagrange. Garnet-coloured, fruity, spicy: the ultimate example of grapes' perfect maturation.*

## **Saint Julien « Connétable Talbot » du Château Talbot 2000/2006**

*Produced with military rigour and perfection in an estate named after the general. An elegant, refined and fruity (red berries) wine.*

## **Saint Julien « Pavillon de Poyferré » du Château Léoville Poyferré 2005**

*Worthy of its title as the second wine of Château Léoville Poyferré: fresh, complex and clean bursting with blackberries.*

## **Saint Julien « Sarget » du Château Gruaud Larose 2002**

*This second wine from the famous Château Gruaud Larose is exquisite: its colour is deep, its nose is delicate and combines wood, truffles, tobacco, roasted coffee and toasted bread. On the palate, it is beautifully refined with melted tannins, candied prunes and cherry stones.*

## **Saint Julien Grand Cru classé « Château Beychevelle » 2005**

*This internationally famous wine is elegant, powerful, refined and well-balanced. Ruby-coloured, black berries and spices on the nose and fleshy and round on the palate with a long-lasting finish. It will gain in excellence in the decades to come.*