

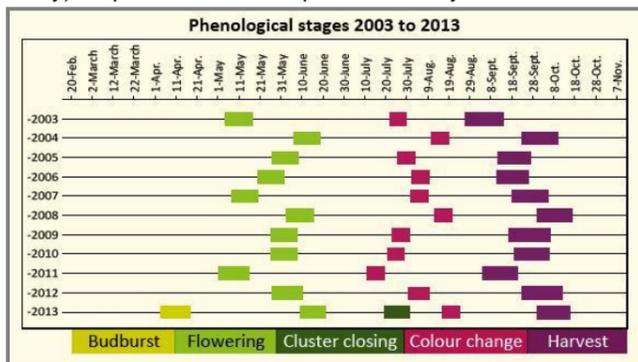
GONE WITH THE SPRING ???

2013 Vintage seen by Robert COTTIN

We had generally a mild and very rainy winter. Most of the wine growers were very happy because the ground water reserves were thoroughly replenished. But there were also concerns for the grape's health because the mild water climate was not sufficient to eradicate dormant forms of diseases...

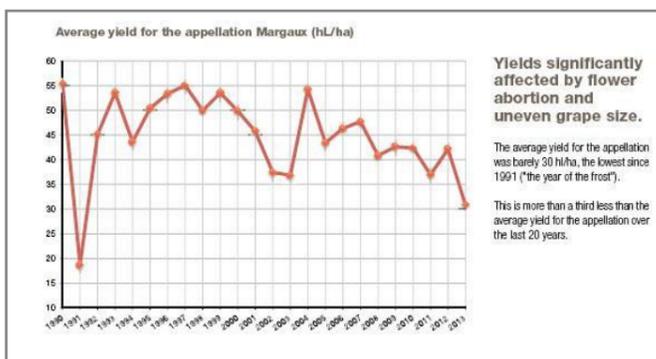
... Spring was a disaster with heavy rains and cold weather that extended into June during the flowering. This historically cold weather and the slow flowering caused delays of nearly three weeks compared to a normal year. The Merlot suffered enormously from flower abortion. The Cabernet suffered to a less spectacular degree.

... Summer, July was exceptional with record sunshine and August too was very good, which contributed to the eradication of pyrazines and helped to optimize the synthesis of polyphenol. Unfortunately, two violent storms destroyed part of the vineyards especially on the right bank around Saint-Emilion and later in Entre-Deux-Mers where hail affected 2400 hectares (6000 acres). In September, a tropical week with hot nights (heat and humidity) helped in the development of botrytis.



Fortunately the weather ended cold and dry which served to stop rot attacks. Then, a heavy rainy week-end in October (depending on the appellation) caused an acceleration of the harvest.

2013 is the **smallest crop in twenty years** (since 1991 - the year of the big frost). The average yield is one third less than a normal year. Some chateaux, due to a combination of the Spring flowering issues and later hail storms were sometimes unable to produce wine. It is a Cabernet vintage, while the Merlot was quite affected. The vintage is irregular for various reasons including grape varieties, and soil constitution. The ability of the wine makers in the growing process and in the various choices made before the harvest and in dealing with the climate differences (especially the October huge rains and storms) will be seen in this vintage. For some technicians it has been the most difficult vintage ever in their career.



But everybody used their best efforts to produce the best wine possible, and we can find some lovely wines. It is very heterogeneous. Some wines have a lack of body and crispy acidity, but some others are lovely with a nice fruit and good balance. And even if there was a small panic during the harvest, the wines can show nice maturity. The wine makers had to manage the extraction to avoid an excessive use of new oak.

2013 is an average vintage which can only bring good surprises. Especially in wines made with Cabernet, we can find some freshness, elegance, moderate tannins and complexity. Tasting will be essential.

Robert COTTIN

BAN DU MILLESIME 2014

The opening of the XXI century marks the beginning of this event, organized by La Commanderie du Bontemps, which occurs each year during the en-primeurs week in Bordeaux. This diner is held in a prestigious setting in Bordeaux, the CAPC Museum in the historical wine merchants' district. The Dubos team was present with customers from various countries. We are pleased to share with you some pictures of this great diner!



1953 Ch. Siran

1994 Ch. Mouton Rothschild

RATING OF 2013 VINTAGE

James Molesworth from Wine Spectator has just rated the 2013 vintage. This notation has been made after numerous barrel tastings in the châteaux or blind tastings organized by the review.

Robert Parker, who is coming back from his Asian tour, didn't get time to come to Bordeaux during the en-primeurs week. The 2013 vintage of Bordeaux winemakers will be rated by the end of June instead of the traditional end of April / beginning of May.

2011 VINTAGE: 91 RATED BY WINE SPECTATOR

Left and right bank provide **solid quality** in 2011, while dry whites and sweet wines from Sauternes and Barsac soar.

Highly recommended :

The issue's most impressive wines. Includes top-scores wines that represent optimal purchases based on their combination of score, price and availability.

- 97 Château Coutet 2011, Barsac
- 97 Château Guiraud 2011, Sauternes

Collectibles :

Wines that will improve most from additional bottle age and that show the greatest potential to gain in value

- 99 Chateau d'Yquem 2011, Sauternes
- 97 Chateau Climens 2011, Barsac
- 95 Château Haut-Brion 2011, Pessac-Léognan red
- 95 Château Léoville Las Cases 2011, Saint-Julien
- 95 Château Mouton Rothschild 2011, Pauillac

More ratings on www.dubos.com

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