

Mariage en Bordeaux

Château Giscours – AOC Margaux – 3^{ième} cru classé

Dit majestueuze kasteel met een oppervlakte van 300 ha dateert van halverwege de negentiende eeuw. Sinds 1995 is Giscours weer bij de top, met ultra-verleidelijke en complexe wijnen die goed ouderen en hun herkomstbenaming Margaux alle eer aandoen.

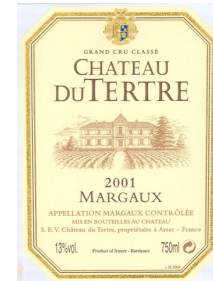


Jaargangen

Jaar	Proefnota
2001	<i>The deep plum/purple-colored 2001 exhibits notes of melted licorice, barbecue spices, violets, black currants, and a hint of blackberries. Medium-bodied and fleshy, with a cunning style that sneaks up on the palate, building in increments, this pure, rich, concentrated yet elegant, charming effort provides further evidence of this chateau's strong rebound. Anticipated maturity: now-2015. —Robert Parker</i>
2002	<i>This sexy, broad effort exhibits medium to full body, sweet tannin, an inky ruby color, and notes of smoked herbs intermixed with charcoal, black cherries, and a hint of tobacco. The wine is round, seductive, yet surprisingly concentrated and luscious. Give it 1-2 years of cellaring as the tannins are slightly more noticeable than in the 2003, and drink it over the following 12-15 years. —Robert Parker</i>
2003	<i>A powerful, broadly textured offering, the 2003 exhibits an inky ruby/purple color in addition to a sweet nose of camphor, melted licorice, smoke, black cherries and cassis. It is dense, powerful, yet at the same time harmonious, elegant, and pure, with wonderful sweetness and a voluptuous mid-palate and finish. It requires cellaring, but it possesses the stuffing and power to last for 15-18 years. Anticipated maturity: 2007-2020. —Robert Parker</i>

Château du Tertre – AOC Margaux – 5^{ième} cru classé

Dit kasteel dankt zijn naam aan de heuvel (*tertre*) waarop het ligt. De wijnen krijgen een klassieke opvoeding van twee jaar op eiken vat (30% tot 50% nieuw). Dit geeft uiteraard een wijn met veel hout- en torrefactietonen, maar het ontbreekt hem niet aan sappig fruit. Hij rijpt goed en wordt dan rijk en weelderig.



Jaargangen

Jaar	Proefnota
2001	<i>Broad and sexy, with supple tannin, the 2001 offers beguiling notes of toast, black currant liqueur, violets, and licorice in a seductive, opulent, medium to full-bodied, accessible style. It may deserve another point or two for pure pleasure. Proprietor Eric Albada Jelgersma is doing a splendid job rebuilding this estate and producing higher and higher quality wines. The finest Du Tertre in many years was the 2000, and the 2001 is close behind it in quality. Anticipated maturity: now-2014. —Robert Parker</i>
2002	<i>Scents of damp earth, tobacco, black currants, and smoke emerge from this medium-bodied, ostentatious 2002. While the tannin is noticeable, the wine exhibits a sweet attack, excellent concentration, a reasonably long finish, and a surprisingly seductive personality. Drink it over the next 10-14 years. —Robert Parker</i>
2003	<i>This pure, rich, dense ruby/purple-hued 2003 offers sweet aromas of wood smoke, chocolate-covered black cherries, plums, and licorice. Medium to full-bodied, seductive, and fleshy with low acidity as well as ripe tannin, it should drink well young yet age nicely for 12-15 years. Readers should be taking a serious look at this estate as recent vintages have exhibited significant improvement. Du Tertre is a stylish, full-flavored, somewhat exotic Margaux with good aging potential. Moreover, it remains reasonably priced. —Robert Parker</i>



Château Haut-Bailly – Pessac-Léognan – Grand cru classé

Sinds 1982 is dit kasteel weer bij de top van zijn herkomstbenaming. Men maakt er enkel rode wijn, wat uitzonderlijk is voor Pessac, en die wijn is van het fluwelige type met rijp fruit en beheerst hout. Charmant in zijn jeugd, maar klaar om vele jaren mee te gaan.



Jaargangen

Jaar	Proefnota
2001	<i>The deep ruby/purple-tinged 2001 Haut-Bailly reveals sweet, pure, elegant aromas of currants, toast, and cigar smoke. With wonderful sweetness, fine tannins, a delicate, nuanced personality, and a long, persistent finish, this well-made, impressive Pessac-Leognan will provide plenty of pleasure over the next 12-14 years. —Robert Parker</i>
2002	<i>An elegant, dark ruby/purple-tinged effort displaying notes of tobacco smoke intermixed with sweet currant, cherry, and some toast, this medium-bodied wine has the hallmark purity married graciously with nicely concentrated fruit. The tannins are sweet but present and give definition to this well-made Pessac-Leognan. Anticipated maturity: 2008-2016. —Robert Parker</i>
2003	<i>Deep ruby/purple with a wonderful nose of roasted herbs and scorched earth, this wine has sweet cherry and black currant fruit notes along with hints of graphite and toasty oak. While pure, rich, and more powerful than usual, it remains elegant and precise, characteristics of this stylish wine. Anticipated maturity: 2009-2023. This property is making impressive wines under the new administration of American Robert Wilmers backed up by his winemaking team led by Veronique Sanders. I have consistently had a tendency to underrate the wines young since they are relatively delicate, and that style hasn't changed, but there does seem to be more mid-palate and intensity than in the past. For example, I recently had both the 1998 and 2000 Haut-Bailly, and I would have rated them 93 and 91 respectively, which is higher than I had rated them in the past, adding to my belief that I consistently underestimate these wines. —Robert Parker</i>

Praktische info

- Unieke degustatie in aanwezigheid van de directeurs van deze kastelen ter gelegenheid van hun huwelijk (zomer 2005), speciaal voor ons en de commanderij Waasland.
- Niet-commercieel van karakter, de wijn kan ter plekke **niet** aangekocht of besteld worden.
- Gastproevers welkom maar tijdig inschrijven! Nodig ook wijnminnende vrienden of familie uit.
- Inschrijven bij Karl (ondervoorzitter@commanderij.com)
- Wijze van inschrijving: via mail en overschrijving
- Prijs: € 10 per persoon te betalen ten laatste op 8 februari op 979-0852046-03 met vermelding Mariage en je naam
- Datum en tijd: 11/02/06 van 20u00 tot 23u00
- Meebrengen: een fles water
- Adres: Motel Beveren aan de N70 te Beveren, Gentseweg 280.
- Vervoer: Eigen vervoer, tracht onderling af te spreken