



Haut-Médoc & Médoc

Recommendations > Bordeaux 2004 > Haut-Médoc & Médoc

In an appellation that runs from southern tip of the Médoc to north of Saint-Estephe, there can be no uniform pattern to the vintage. Certainly those chateaux with high proportions of Merlot made ripe, rounded wines, while those where Cabernet dominated sometimes veered on the side of extraction over fruit. As usual, well-established properties with highly managed vineyards came off the best. Some very good wines. Steven Spurrier

Chateau la Lagune, Grand Cru Classe, Haut-Medoc 2004

★★★★★

Fine deep colour, well-extracted blackcurrant fruit and quite rich and smooth on the palate, very positive fruit flavours and good balance, an aromatic, sophisticated wine with good presence and length. Drink 2010-20. (17 points)

Chateau Senejac, Cru Bourgeois Superieur, Haut-Medoc 2004

★★★★★

Fine deep colour, lovely expression of Cabernet/Merlot fruit. Its floral fragrance, finesse and breed stand out amongst some good, but less elegant wines. Drink 2009-18. (17 points)

Chateau Belle-Vue, Cru Bourgeois, Haut-Medoc 2004

★★★★★

→ Deep intense colour, masses of ripe blackcurrant fruit, slightly smoky. Ripe, smooth and some elegance behind the concentration, with fine dry finish and has the fragrance and freshness typical of 2004. An impressive wine. Drink 2009-16. (17 points)

Chateau Camensac, Grand Cru Classe, Haut-Medoc 2004

★★★★★

Very deep colour, quite firm nose of berry fruits and a touch of tobacco leaf, good extraction, seems a little raw on the finish but should smooth out. Drink 2009-15. (15 points)

Chateau Belgrave, Grand Cru Classe, Haut-Medoc 2004

★★★★★

Very deep colour, deep extraction of ripe blackcurrant fruit, lots of new oak, very seductive in the modern style, masses of fruit but not much terroir. Drink 2008-14. (16 points)

Chateau Cantemerle, Grand Cru Classe, Haut-Medoc 2004

★★★★★

Fine deep colour, good concentration of ripe black fruits plus a little florality, good balance and length, nice dry finish, an attractive, polished wine. Drink 2008-15. (16 points)

June 2005