

# **VERTICAL TASTING OF CHATEAU PICQUE CAILLOU**

12<sup>th</sup> January, 2011

## **Vintages in the tasting**

**The last 12 vintages of Château Picque Caillou red**

**The last 3 vintages of Château Picque Caillou white**

## **Tasting comments by:**

**Jean-Claude Berrouet (œnologist for Château Petrus)**

**Valérie Lavigne (consultant œnologist for Château Picque Caillou)**

## **TASTING OF THE VINTAGES OF CHATEAU PICQUE CAILLOU RED**

### **1998 vintage**

A lovely deep colour with a dark vermilion tone.

Wonderfully complex on the nose with aromas reminiscent of cherries in brandy, fruit stones, and hints of cinnamon, vanilla, spices, liquorice and gingerbread.

Beautifully fresh on the palate, firstly unctuous and savoury, then good balance on the mid-palate, followed by a slightly tannic finish that brings a little firmness. A wine that can be enjoyed now but also cellared for around 5 or 6 years.

### **1999 vintage**

The colour is lively and bright. The nose is less rich and complex than the 1998. This vintage reveals smoky, grilled, toasted notes. There is a silky smooth attack with lovely, very soft, well-coated, non-aggressive tannins. The finish is light and refreshing. A wine to be enjoyed and drunk now. Less powerful than the

1998, but one in which you can feel a more controlled extraction, which makes the wine more elegant and refined. A success in this vintage.

### **2000 vintage**

The wine still has a very deep, dark hue, hardly developed at all for a wine of 10 years of age. The nose is very intense, rich and powerful with spices and dark tobacco coming through along with a creamy, caramel touch.

The attack on the palate is fleshy and unctuous, followed by fat and fullness on the mid-palate. Then smooth in a very soft finish. Lovely length, very lingering with no aggressive tannins whatsoever. A wine which can be kept but also enjoyed now for its sheer deliciousness.

### **2001 vintage**

A bright colour but less dense than the 2000. A creamy note first appears on the nose, followed by raspberry and blackberry fruit.

On the palate, the wine is less rich and fat than the 2000. It makes up for it though, with greater freshness against a backdrop of smoky wood and very elegant minerality. The tannins come through with finesse and breed. The whole gives way to a brilliant, very balanced finish. A wine to cellar for 3 or 4 years more and one which will be appreciated by enthusiasts of classic Bordeaux Graves wines with great pedigree.

### **2002 vintage**

A very deep vermilion colour. An intense nose revealing Indian ink, pencil lead and black fruit, together with a slightly alcoholic note which lessens the aromatic range.

On the palate, the attack is soft, lacking a bit of substance and the tannins are a little harsh for the moment, causing the finish to remain a little hard. This wine was made in a difficult vintage and will need to be kept another 2 or 3 years for it to smooth out.

### **2003 vintage**

A very bright, deep colour. Coconut aromas come to the fore at first, followed by creamy, sweet spice notes.

On the palate, the attack is fleshy and soft. Firm tannins come through in the finish mingling with notes of cherry brandy.

In this heat-wave vintage, Picque Caillou has kept its balance and sufficient freshness to enable harmonious ageing. To be enjoyed over the next 3 or 4 years.

### **2004 vintage**

A very deep, dark vermilion colour. The nose is intense with notes of caramel, roasted coffee beans, which on swirling develops quickly revealing hints of bitter almonds.

Balanced on the palate, somewhat lean with a classic structure, slightly austere, finishing with succulent flavour. A wine to keep.

### **2005 vintage**

A lively, ruby-red colour.

The nose is still very closed at this stage, showing slightly earthy notes and black fruit aromas, such as prunes.

On the palate, there is a certain degree of over-ripeness which takes away some of the wine's complexity and elegance.

A disappointment for both tasters given the high quality potential offered by this vintage.

A wine to drink now.

### **2006 vintage**

A lively vermilion hue that indicates that this vintage is still in its youth today.

The nose reveals good aromatic freshness with notes of ginger, pepper and spices still coming to the fore.

The palate follows through in a similar register: fresh, harmonious and smooth.

The tannins come through in the finish in a slightly austere manner. The wine leaves a sensation of great smoothness and lightness though somewhat lacking in aromatic expression. Needs another 5 or 6 years cellaring.

### **2007 vintage**

A brilliant, very bright vermilion colour and quite deep for the vintage. The nose has charm and smoothness with delicate vanilla notes coming through with oak, but not too much. Spices as usual are there in a very elegant style. The wine is

very long, silky smooth with great harmony and delicate texture. A creamy finish brings notes of roasted coffee beans which add to the wine's complexity. The tannins are savoury and coated. A real success in this difficult vintage.

### **2008 vintage**

The wine displays a deep colour with vermilion glints. At this stage (only eight months after the wine was bottled) the nose is a bit restrained. The palate is showing very well with good length of flavour, volume and poise, while red berry fruit flavours mingle harmoniously with elegant, subtle oak. Very classic in construction, with a very soft and flavoursome finish. It should be ready to enjoy within 1 or 2 years.

### **2009 vintage**

After 12 months barrel-ageing, racked back into vat, unfinned. The colour is very deep, almost purple. Very fresh nose with lots of aromatic purity. Oak is present on the nose but it is well integrated in the fruit. On the palate the wine is very constructed with a more modern smoothness and sensuality than the previous vintages. Plenty of volume on the mid-palate with tight-knit but very ripe tannins. A very successful wine that needs re-tasting after the bottling.

## **TASTING OF THE VINTAGES OF CHATEAU PICQUE CAILLOU WHITE**

### **2009 vintage**

A pale colour with green glints. The nose is intense, slightly compote, quince paste, pears. The attack on the palate is fresh and fleshy, while the finish is smooth. To be enjoyed now.

### **2008 vintage**

The nose has already begun to develop and shows notes of lime tree leaves and white flowers. The palate is fresh with elegant, mineral acidity. Subtle softness in the finish and well constructed.

### **2007 vintage**

The colour has a very deep golden tone. The nose exhibits aromas of pineapple. Fresh aromatic expression, straight, pure and very citrusy. A finish with lots of depth and flavour.