

**White Wines (186)**  
**Today's Bordeaux is Affordable Bordeaux**

**94\***

**Château Couhins-Lurton 2013 Graves Cru Classé Blanc \$40**

A varietal Sauvignon Blanc from young vines (averaging 15-18 years old), this wine has pithy and perky citrusy notes with accents of spice. Its forward nose leads to a suave and caressing palate with terrific concentration. Well-knit on the palate, there are enough layers here that it wouldn't hurt to decant it.

**94**

**Château La Louvière 2004 Pessac-Léognan Blanc \$40**

Deeply colored, this combination of 90% Sauvignon Blanc and 10% Sémillon showcases a most delightful evolution. Unfolding enticingly in the glass, it features aromas of sunbaked straw, dried mushrooms and yellow plums. Though only 12.5% alcohol, it feels round and full on the palate thanks to its saturating flavors. The winery had only 300 bottles left in its cellar at the time of tasting.

**94**

**Château Larrivet-Haut-Brion 2013 Pessac-Léognan Blanc \$40**

This is an ambitious bottling, made of 81% Sauvignon Blanc and 19% Sémillon crafted in 50% new French oak, 30% wood tanks and 20% concrete eggs. It is then aged 11 months in barriques that are regularly rolled to keep its lees in suspension. The result is a complex and rich nose that leads through honeycomb, citrus peel and fresh-cut flowers to a lingering finish. This is pure, zesty and highly typical of the best in its region.

**94\***

**Château Malartic-Lagravière 2013 Graves Cru Classé Blanc \$75**

This 53-ha property devotes only seven to white grapes. When I taste a wine this complex, it makes me sad to hear those production numbers because this is so sublime. Its seductive, smoky nose smells of toasted brioche, lemon tea and honey. Its juicy core wraps itself around the tongue then delivers a savory, bone marrow flavor that lingers long on the finish.

**94\***

**Château Smith-Haut-Lafitte 2013 Graves Cru Classé Blanc \$100**

This wine has a turbo-charged nose of fireplace smoke, passion fruit and beeswax. Round, supple and suavely textured with lightly glycerol on the palate, this is both a highly gulpable and strongly intellectual wine thanks to its compelling intensity. It drinks beautifully now, but there's no need to rush.

**93**

**Château Couhins 2012 Pessac-Léognan Blanc \$30**

This wine smells as delicious as it tastes: pie crust, vanilla bean, honey, orchard fruit and wax all contribute to the pronounced complexity. There's noticeable mid-palate weight in this 13% abv wine, and there's plenty of pithy and pungent acidity to keep the wine perky and refreshing on the medium finish.

**93**

**Château Couhins 2013 Pessac-Léognan Blanc \$26**

This wine is impressively youthful with its pale, straw yellow color showing green flecks. Compact and long, this wine's serious tension and vibrantly tugging texture suggests it will take a while for its many layers to unfold. Straw, raw almond and herbal notes are its most prominent notes now. Though this estate also makes red, only this unusual blend of 95% Sauvignon Blanc & 5% Sauvignon Gris is classified in white. Vinified in stainless steel, it is aged in various sizes of French oak vessels.

**93**

**Château Couhins 2014 Pessac-Léognan Blanc \$30**

Though made almost entirely of Sauvignon Blanc (95%), Technical Director Matthieu Arroyo becomes defensive, saying the wine is not a single variety wine but a blend of Sauvignon Blanc from the château's many, small lot vinifications. Fair enough. This "blend" tastes of lemons, Key limes and sour apples with a vein of smokiness. Integrated but high acidity gives this palate enough firmness to suggest it will age to benefit for almost a decade.

**93**

**Château La Louvière 2012 Pessac-Léognan Blanc \$60**

This 90% Sauvignon Blanc and 10% Sémillon wine has a perky aroma of fresh oregano, freshly snapped twigs and yellow plums. Its lightly waxy texture and euphoric acidity give the caressing, mid-weight body plenty of support throughout the lingering finish. This is archetypal Pessac-Léognan Blanc. Harvested in several tries, it is fermented in 30% new barriques with no MLF. It rests on its lies for 12 months with some battonage.

**93**

**Château La Louvière 2013 Pessac-Léognan Blanc \$36**

Classically Pessac, this white has a sexy, waxy nose packed with freshly crushed white peppercorns. It tastes of peaches and sweet spices, thanks in part to its 10 months in barriques with battonage. This is 100% Sauvignon Blanc grown on deeply gravelly soil, which give it a profound concentration.

**93\***

**Château Olivier 2013 Graves Cru Classé Blanc \$35**

Reserved and lightly sulfur-y on the nose, the more giving palate offers tangerine peel, pomelo and honeysuckle notes. It's deeply flavored thanks to its concentrated core composed of 68% Sauvignon Blanc, 30% Sémillon and 2% Muscadelle that sees 35% new barrique. Its super-

charged acidity produces a waterfall effect of salivating and drags the rambunctious flavors into a very long finish.

**93**

**Domaine de Chevalier 2013 Graves Cru Classé Blanc \$80**

This wine is intensely marked by its 30% Sémillon. Its reserved nose is loaded with waxiness, and the palate is broad, textured and weighty. It has excellent structural support, suggesting a long life ahead.

**92**

**Château Bouscalt 2013 Graves Cru Classé Blanc \$38**

Bouscalt has been directed by Sophie Lurton & Laurent Cogombles for over twenty years, and its wines are always deliciously reliable. This is a blend of 60% Sauvignon Blanc and 40% Sémillon. Its flavors are long and layered with toasted white bread slices, seared pineapple, sweet spice and honey. It's seductively round yet light-weight on the palate.

**92**

**Château Brown 2013 Pessac-Léognan Blanc \$35**

Divided into 51% Sauvignon Blanc and 49% Sémillon, this wine shows a rich nose of guava and mango. Its seductive and voluptuous and drinking well now. Still, it has the refined structure to keep going for a good while, even if its acidity seems impressively subtle. I do wish that this 29-ha estate devoted more than only 5.5 ha to white wine production!

**92**

**Château de France 2013 Pessac-Léognan Blanc \$25**

This unusual wine is highly enticing. It smells of iced tea, dusty corners, wax candles and caramelized sugar. The palate is hedonistically juicy and long but not over-wrought in concentration. It's a blend of 80% Sauvignon Blanc and 20% Sémillon vinified and aged in 40% new oak.

**92**

**Château Latour-Martillac 2012 Graves Cru Classé Blanc \$40**

Latour-Martillac has a distinctive gold, "sand" and black striped label that was designed during the Art Deco period and used for the first time in 1929. This was one of only six estates to originally be classified for both red and white wines. This wine's lifted nose of hay, field flowers and beeswax is textbook Graves. The harmonious, honeyed palate shows determined concentration enlivened by lilted acidity and a tiny and agreeable hint of tannins. Each variety in this combo of 60% Sauvignon Blanc and 40% Sémillon is harvested in multiple tries then vinified in barrique, 30% of which are new.

**92\***

**Château Lespault-Martillac 2013 Pessac-Léognan Blanc \$24**

Composed of 70% Sauvignon Blanc and 30% Sémillon from just 1.5 hectares, this was a stunner. Its pale yellow-green color gleams, and on both the nose and the palate, it is vibrant and

serious. Its structure is impressive with waxiness on the round mid-palate, soaring acidity and a long finish. Lots of fragrances are packed in, from lighter notes like field flowers and pomelo to deeper ones like dried pineapple and Calvados.

**92**

**Château Olivier 2012 Graves Cru Classé Blanc \$45**

This wine smells of flint, hay and beeswax. It is vinified in oak, one-third new, and bottled just before the next harvest. There are no noticeable oak nuances on the palate but rather a harmonious assembly of juiciness, bright acidity and concerted complexity.

**92 \***

**Château Smith-Haut-Lafitte 2012 Pessac-Léognan Blanc \$99**

This white is sheer seduction. Honeyed, suave and brilliantly succulent, this mouth-filling, long and incredibly complex white has many layers yet to unfold. It tastes of peaches and Canary melon accented with fennel frond, acacia and toasted brioche. This is one of my perennial favorites in white Bordeaux.

**92\***

**Château Villa Bel Air 2013 Graves Blanc \$20**

This is quite simply brilliant, especially at only \$20. This combination of 65% Sauvignon Blanc and 35% Sémillon is fermented in barrel with battonage applied to the Sémillon portion. The nose smells of tulips, rose hips and chamomile tea. The mid-weight palate is supple and silky. Its drinking terrifically now, and it's starting to acquire those earthy tones of initial bottle development.

**92**

**Clémentin du Pape Clément 2013 Pessac-Léognan Blanc \$50**

This second wine of Pape Clément made by Bernard Magrez is more interesting, in my view, than his top wine. Reserved on the nose with some sulfur-y notes as well as fresh grass and grapefruit, it is spry and lithe with a firm texture. It finishes with a honey-tinged nuance that just irresistible. This is seriously classy juice.

**92**

**Sirius 2014 Bordeaux Blanc \$14**

Born in the Maison Sichel winery, this is an equal split of Sémillon and Sauvignon Blanc. It is fermented in 100% new oak then aged three to four months. Brightly scented by grassy tones, the palate is round and juicy with the succulence of ripe yellow tomatoes and sweet yellow plums. The medium-plus finish is dry and minerally. This is a brilliant value!

**91**

**Château Brown 2013 Pessac-Léognan Blanc \$35**

Gleaming yellow, this wine's reserved but enticing herbal top notes are as compelling as its color. Creamy with good mid-palate weight, it is amply flavored with yellow plums and tangy grapefruit. Its razor-like acidic relief helps extend the finish, suggesting this wine has a way yet

to go. This 51% Sauvignon Blanc and 49% Sémillon is fermented in lightly toasted French oak, 50% new and 50% once used. It is aged eight months with bi-weekly battonage.

**91**

**Château Carbonnieux 2013 Graves Cru Classé Blanc \$50**

Composed of 70% Sauvignon Blanc and 30% Sémillon from vines that average 30 years old, this is a barrel-fermented white that ages 10 months with lees stirring in 30% new oak. Pleasantly herbal on the nose, it smells of papaya spritzed with fresh lime. It is light and filigree in style, and it works well either alone or with food.

**91**

**Château Haut-Bergey 2013 Pessac-Léognan Blanc \$29**

Made from 80% Sauvignon Blanc and 20% Sémillon, this wine is made in stainless steel and barrique. It tastes of lemonade, verbena tea and spring flowers. The lingering finish develops into honeysuckle and marzipan with hints of tropical fruits.

**91\***

**Château Lacaussade Saint-Martin Trois Moulins 2014 Blaye Côtes de Bordeaux Blanc \$12**

How can a \$12 Bordeaux evoke so much emotion? For one, perhaps it's the fact that this is entirely opposite of the other wines I tasted from this appellation. It's 85% Sémillon and 15% Sauvignon Blanc. Furthermore, it is fermented then aged in 400-liter barrels for 12 months. There's a lot of TLC in this wine. The result is a sexy, vibrant wine that is distinguished for its concentration, complexity and lingering finish of exotic passion fruit, guava and ginger notes. Not only should this Blaye white hold, it should age to some benefit.

**91**

**Château La Fleur Ribeyrolles 2015 Entre-Deux-Mers \$12**

Composed of 45% Sémillon, 35% Sauvignon Blanc and 20% Sauvignon Gris, this wine has a dashing handsome nose. It smells of flint, papaya, yellow grapefruit and white peach. There's a rather soft attack that converts into a compellingly dry finish. There are six generations behind this label, and they certainly seem to have perfected what they are doing, especially at this bargain price point.

**91\***

**Château La Garde 2013 Pessac-Léognan Blanc \$38**

This is often a wine I enjoy, and the 2013 is drinking splendidly. Its lemony on the attack with lively acidity, lots of mid-palate energy and a suave and medium finish. There's a dynamic, grograin ribbon-like texture in the medium finish, too. Its is 80% Sauvignon Blanc, 15% Sauvignon Gris and 5% Sémillon.

**91\***

**Château Rahoul 2014 Graves Blanc \$27**

This wine is dominated by Sémillon, which gives it lots of flair on the palate along with its oak barrel fermentation and lees stirring. It is 78% Sémillon, 15% Sauvignon Blanc and 7%

Sauvignon Gris. There is a lovely succulence on the palate with flavors of guava, juicy summer peaches and wildflower honey. The lightly waxy texture is lifted by the perfectly integrated acidity. This should hold well, but I like it so much that I'd be useless at keeping it around!

**91**

**Château Sainte-Marie 2013 Entre-Deux-Mers Cuvée Madlys de Sainte-Marie \$16**

This is a mix of 65% Sauvignon Blanc, 20% Sémillon and 15% Sauvignon Gris. This wine shimmers in the glass! It is über-pure with a nose of beeswax, honey, grilled apricot and lime peel. The palate is vibrant with well-integrated acidity that extends the flavors into a lightly smoky, medium finish. There's plenty of nuance here!

**91**

**Château Sainte-Marie 2014 Entre-Deux-Mers Cuvée Madlys de Sainte-Marie \$15**

Though only 20% Sémillon, this wine shows oodles of the beeswax and honey tones highly characteristic of this typically more savory grape. The palate is expansive with tones of honey drizzled apricot, sweet peaches and lime peel. The integrated acidity focuses the juicy, medium body, which is packed with flavor nuance.

**91**

**La Fleur Ribeyrolles 2015 Entre-Deux Mers \$11**

This exotic trio of 45% Sémillon, 35% Sauvignon Blanc and 20% Sauvignon Gris has a wide array of aromas: papaya, yellow grapefruit, yellow plums and peaches. There's an excellent yin-yang of sweet fruit with minerally dryness that gives this wine dimension and depth.

**90**

**Château Baret 2013 Pessac-Léognan Blanc \$25**

Made of 75% Sauvignon Blanc and 25% Sémillon from 25-year-old vines, this wine spends 10 months in barrique, one-quarter of which are renewed every year. Overseen by the Ballande family for over 150 years, there is a clear sophistication in the winemaking here. The result is a dry wine that smells of honey à la Sauternes yet with a moderately firm palate of lemon custard, hay and almond skin that bursts into a medium-plus finish.

**90**

**Château Côte Montpezat 2014 Bordeaux Blanc Cuvée Compostelle \$20**

This cuvée is beautifully ripe and juicy with pomelo, sweet and sour candy, honeysuckle and lemon curd. It is a fun and gulpable combination of 40% Sauvignon Blanc, 30% Sauvignon Gris and 30% Sémillon that will compliment a wide array of fine cuisine.

**90**

**Château Couhins 2010 Pessac-Léognan Blanc \$30**

This wine has a deep yellow color with a toasty nose also showing hints of butterscotch. The palate unfolds cantaloupe, honeycomb and fresh-baked madeleines. Charming but advancing in age, this is beginning to reach its peak. This is the first year Technical Director Matthieu Arroyo was at the château for the entire harvest.

90

**Château Couhins 2013 Pessac-Léognan Blanc \$30**

Owned by the Institut National de la Recherche Agronomique (INRA), this property is run by young minds combining skilled research with fine terroir. The wine was a bit awkward with its youthful notes of cut grass, herbs and minerals. There seemed to be a clear nod to a New Zealand wine style here. The acidity was quite sharp, but given the wine's solid finish, the acidity will help it hold and age well. This Sauvignon Blanc dominant wine spends 10 months in tanks as well as in small and large barrels.

90

**Château de Crabitey 2014 Graves Blanc \$18**

This wine has a seriously sexy profile. The nose is a touch smoky, and the palate is lightly spicy. Initially smooth and creamy thanks to the 30% Sémillon, the 70% Sauvignon Blanc brings a definitively refreshing focus to the back palate. Layers of complexity reveal celeriac, orange peel and sweet spice on the medium finish.

90\*

**Château de Cruzeau 2013 Pessac-Léognan Blanc \$25**

This André Lurton wine is incredibly aromatic. Its bouquet is a profusion of roses, baby's breath flowers, verbena and chamomile. The palate adds pink grapefruit and citrus peels. Its flavor exuberance is enticing, and there is a lot of tugging mid-palate texture. This varietal, barrique fermented Sauvignon Blanc highly sippable and is sure to be a crowd-pleaser. I love how its array of scents linger on the palate.

90

**Château de la Grave 2014 Côtes de Bourg Grains Fins \$14**

This unusual combination of 70% Sémillon and 30% Colombard is a head-turner. Its aromas are tantalizing with a mixture of fresh flowers, grapefruit zest and masses of yellow plums and star fruits. It is vinified in oak barrels then rests on its fine lees for eight months, giving this wine a richly textured and sensuous mouthfeel. This definitely overdelivers for its price point.

90\*

**Château de l'Espérance 2013 Blaye Côtes de Bordeaux Blanc Instinct \$11**

White cherries, mango and papaya fill this wine's bouquet. Honeyed on the palate, it is sumptuous, nuanced and refreshingly drinkable. This 100% Sauvignon Blanc is fermented and aged for nine months in Burgundy, Bordeaux and American oak barrels. Tasting it, you'd never know it was produced from fruit grown in "one of the most difficult vintages of the last decade".

90

**Château de Piote 2013 Bordeaux Blanc \$11**

Piote is certified organic by ECOCERT and also practices biodynamics. This wine has a star-bright appearance. Its immensely perfumed nose smells of lemon and tangerine peels, dried hay and

beeswax. It also has a moderately viscous palate with pleasantly drying waxiness on the back palate. Though there's plenty of flavor and concentration, this has a very immediate appeal.

**90**

**Château de Rouillac 2012 Pessac-Léognan Blanc \$33**

Fermented entirely in barrique, this is a blend of predominantly Sauvignon Blanc with approximately equal parts of Sémillon and Sauvignon Gris. Its bouquet begins with passion fruit, which merges onto a palate of jackfruit drizzled with honey. Bright and lively acidity and a vague saline quality lightly dry out the finish in a most delightful way.

**90**

**Château Doms 2014 Graves Blanc \$20**

Amélie Durand is the fifth generation of this estate that always passes from mother to daughter. This dynamic Graves smells of gooseberries, passion fruit and wet rocks. The palate is perky and bright with just the right softening of mid-palate baby fat to make this more accessible rather than austere. Whereas Amélie's mom made this with predominantly Sémillon, Amélie flip-flopped the percentages recently.

**90**

**Château du Seuil 2014 Graves Blanc \$22**

Lightly sweaty on first whiff, this wine quickly turns into an exotic delight! Mango, papaya, quince preserves and yellow plum tart make this wine a flavorsome dynamo. It's light in body but shows solidly concentrated fruit, and its crackling acidity gives it lots of vigor. The moderate finish tastes like lemon sorbet tinged with bergamot. This combo of 60% Sémillon (oak and tank aged) and 40% Sauvignon Blanc (tank aged) has an organic certification via ECOCERT.

**90**

**Château Gazin-Rocquencourt 2013 Pessac-Léognan Blanc \$33**

Made entirely of Sauvignon Blanc, this wine is searingly dry on the attack but then offers a sexy, honeyed and accommodating palate. Its lovely finish can carry a number of dishes, particularly anything with cream. This wine sees 40% new barriques for 11 months.

**90**

**Château Haut-Nouchet 2013 Pessac-Léognan Blanc \$25**

Like many of the other 2013 Pessac whites, this is heady with perfume yet delicately balanced between sweet and savory notes. Textured with a pleasantly medium finish, this wine has finesse and balance.

**90\***

**Château Jean Faux 2014 Bordeaux Blanc \$20**

Made of 85% Sauvignon Blanc and 15% Sémillon, this bright and fresh wine has an equally youthful straw color. Its nose is jumping with candlewax, sweet spice and tangerine. The palate



is pleasantly round with mid-depth weight. Spry acidity and a hint of tannins give this wine enough structure that it could age well. Terrific energy!

**90\***

**Château La Grande Métairie 2014 Entre-Deux-Mers \$17**

Youthful, fresh and exuberant, this combination of 56% Sauvignon Blanc, 35% Sauvignon Gris and 9% Muscadelle is the epitome of bang-for-the-buck Entre-Deux-Mers. Its producer is neither trying to make it a New Zealand Sauvignon Blanc nor is it “oaking-it-up” to try to make a flashier, less characteristic wine for the appellation. It displays notes of oregano, ginger, yellow grapefruit peel, green tomato and celery. The invigorating acidity is well-placed, and there’s just the slightest touch of pleasant bitterness on the medium finish. This is a serious out-performer.

**90**

**Château Latour-Martillac 2013 Graves Cru Classé Blanc \$35**

A 60-40 split of Sauvignon Blanc and Sémillon, this wine is fermented in barrels (25% new) then aged 15 months on the lees. It has a classic, high-end Graves aura: cut grass, hay and blanched almonds followed by mirabelles, peaches and white pepper on the palate. It’s a firmer style of wine that will open up nicely with some age.

**90\***

**Château Nardique la Gravière 2014 Entre-Deux-Mers \$13**

This quartet of 40% Sauvignon Blanc, 40% Sémillon, 10% Muscadelle and 10% Sauvignon Gris is a knock-out. You get a kick of grapey Muscadelle on the nose followed by the candlewax character of Sémillon as the wine glides onto the palate. The flavors moves into tropical tones with papaya and Key lime. It’s got terrific zing that makes it good as an apéritif. Yet this coupled with its solid concentration and lingering finish give it the nuance to serve at the table, too. Just one puzzling question: how can this be so good and so inexpensive?

**90\***

**Château Pont de Brion 2012 Graves Blanc \$14**

This blend of 70% Sémillon and 30% Sauvignon Blanc comes from Langon in southern Graves. It is fermented in barrique and receives regular battonage for about six months. The result is a lightly honeyed nose with beeswax and roasted hazelnuts that is complemented by orange peel and spring flowers. It is round on the entry but turns tangy on the back palate. The perky acidity gives the medium finish a pleasant drying sensation. This is a killer value.

**90**

**Château Quancard 2014 Entre-Deux-Mers Cuvée Clémence \$13**

This sexy blend of 70% Sauvignon Blanc, 20% Sémillon and 10% Muscadelle has gorgeous tropical tones. It tastes of papaya and mango and is dusted with sweet spice on the moderate finish. This is a rather chunky wine on the palate, quite a surprise for a wine that only racks up 12.5% alcohol. The zippy acidity pulls the flavors into a solid finish.

90

**Château Turcaud 2014 Bordeaux Blanc Cuvée Majeure \$19**

Deep yellow in color, this blend of 55% Sauvignon Blanc, 30% Sauvignon Gris and 15% Sémillon is bursting with aromas. It smells of crème brûlée, roasted corn, fennel and veal bouillon. The palate pushes through with lemon curd and lemon chiffon cake. It's a fascinating contrast of sweet and savory tones. Its sculpted, rather muscular body (with 14% abv) benefits from the high-pitched acidity. Clearly oaked (40% new) and ambitious, its tasty. Many consumers would love this as a more aromatic but oaked Chardonnay alternative.

90

**Château Villa Bel-Air 2014 Graves Blanc \$20**

Villa Bel-Air is located in the center of Graves and was purchased in 1988 by the Jean-Michel Cazes family. This wine is a combination of 65% Sauvignon Blanc and 35% Sémillon. It exudes youthfulness between its impressively pale, watery lemon color and its spritely nose of hay, pluot, rhubarb and anise. The palate moves into riper, mid-depth flavors of nectarine and apricot finessed with hints of browned butter and whole wheat bread suggestive of oak use. (Indeed, the wine is fermented in barrels, 30% of which are new.) Its lovely acidic vibrancy makes it an excellent wine for the table, particularly with lighter-weight foods.

89

**Château Bonnet 2014 Entre-Deux-Mers \$12**

This is archetypal Entre-Deux-Mers. When I was studying for the Master of Wine exam, this was the one I always purchased, and it never disappointed. Additionally, this is one of Bordeaux's perennial best values in both colors, but especially in white. Composed of 52% Sauvignon Blanc, 33% Sémillon and 15% Muscadelle, it's all tank processed, so it's incredibly fresh. Guava and peach fuzz driven, it's sassy on the palate, which feels like a live wire with its tingling acidity. It can start off a bit pent-up with minerally aromas dominating the citrus fruit, so don't serve this too cold. Also, this is a good candidate for decanting. There's enough complexity that this just might evolve to some benefit.

89

**Château Brondelle 2013 Graves Blanc \$17**

This wine has an exotic nose of tropical fruits drizzled with pancake syrup. The palate is dynamic with the feistiness of tangerine zest, yuzu and pomelo. Lightly round at the core, it is super-structured by its vibrant acidity and tannin pith notes. Still youthful, this has the medium-plus concentration to age well and should hold on a few more years. However, its fresh, lively character is highly appealing now!

89

**Château de Cruzeau 2012 Pessac-Léognan Blanc \$25**

This perennial Pessac-Léognan "go-to" shows an exotic blend of dried fruits with this bottling. The dominant fruits are pineapple and mango. There are also fiery, cut green grass and Key Lime tones on the palate. This wine feels pleasantly textured and very broad – far heftier than its medium alcohol would suggest.

89

**Château Ferran 2013 Pessac-Léognan Blanc \$20**

This château has planted and harvested vines since the 18<sup>th</sup> century. This white is 60% Sauvignon Blanc and 40% Sémillon, hailing from 25-year-old vines grown in clay-limestone soils. It smells of flan and crème caramel laden with sweet spice. On the palate, it's a mix of pulpy citrus fruits, whose high acidity is buffered by generous viscosity.

89

**Château Goudichaud 2014 Graves de Vayres \$15**

Super reduced, this wine wasn't showy at all on the nose, save some minerals elements and bitter preserved lemons. Even though there is only 5% Sémillon accompanying this blend of otherwise 85% Sauvignon Blanc and 10% Muscadelle, there's an attractively waxy Sémillon quality that stands out in the texture. It's youthful and shows promise, even if it's nice today. The medium finish should allow it to evolve nicely to benefit. There's lots of soul here!

89

**Château Haut-Lagrange 2013 Pessac-Léognan Blanc \$23**

A fair split of Sauvignon Blanc and Sémillon, this wine hails from a small, 1-hectare plot. Made mostly in stainless steel, 10% sees new barrique. Reined in on the nose, there's a dusting of sulfur and vague citrus pith hints. The lightly tugging texture nicely balances the gently custardy mid-palate and brings all the wine's flavors into a medium finish.

89

**Château La Garde 2012 Pessac-Léognan Blanc \$38**

Made of 45% Sauvignon Blanc, 45% Sauvignon Gris and 10% Sémillon, this wine has an explosive nose of honeysuckle and verbena tea. Round on the mid-palate, it feels slightly lax in acidity. Drinking well now, this should continue to hold nicely in the bottle.

89

**Château Lapinesse 2014 Graves Blanc Cuvée Prestige \$20**

This is an unusual white Bordeaux because it is made entirely of Sémillon. Additionally, it is vinified then aged in barriques for six months (50% new, 50% once used) from Burgundian cooperages. Co-owner David Siozard declared, "You can't denature wine with wood." And while you notice toasty and honeyed notes of oak here, you mostly enjoy the wine's lovely vinosity and layers of flavors of citrus fruits, like pomelo and tangerine.

89

**Château Le Sartre 2013 Pessac-Léognan Blanc \$25**

Made of 90% Sauvignon Blanc and 10% Sémillon, this wine has an impressively fresh nose, especially considering that it sees one-third new oak. Its range of aromas starts with green grass then builds into succulent pineapple tones. It has an excellent balance of unctuous fruit and jazzy acidity that gives it excellent sippability.

**89**

**Château Lestrille Capmartin 2013 Bordeaux Blanc \$13**

Made of 40% each of Sauvignon Gris and Sémillon along with 20% of Sauvignon Blanc, this wine's deep yellow color hints at its partial fermentation in barriques (for the Sauvignon Gris). It only stays in barriques until January, but that's just enough to give it broader dimension as well as a pleasantly sticky, mouthcoating texture. Its flavors dive into the exotic with papaya and passion fruit in the lead. Though only 12.5% abv, this wine has lovely weight. Brilliant value!

**89**

**Château Magence 2014 Graves Blanc \$12**

Quite a departure from the 2013 – an easy drinker, this wine has an exotic edge and lots of texture. Still, it's incredibly pale in its straw color with green inflections. Clean and vibrant, it leads with a Sauvignon Blanc-driven nose of green beans and gooseberries then follows with a textured, Sémillon-focused palate. The wine's moderate glycerol creates a light sensation of sweetness on the attack that translates into medium weight on the palate. The medium finish is lightly tugging.

**89\***

**Château Marjosse 2014 Entre-Deux-Mers \$13**

Reserved on the nose with little more than waxy tones, this wine has a polar opposite palate. There's pungent pink grapefruit, fresh-cut nectarines, steeped Earl Grey tealeaves and zippy quinine tones. While made to drink early on, this has the complexity and medium-plus concentration to evolve to some benefit. This is a blend of 50% Sauvignon Blanc, 30% Sémillon, 15% Sauvignon Gris and 5% Muscadelle. Pierre Lurton's whites offer tremendous value and pleasure.

**89\***

**Château Moutin 2013 Graves Blanc \$22**

On first sniff, the mid-depth yellow wine smells something like a cross of Chile and New Zealand Sauvignon Blanc. Indeed, it is 90% Sauvignon Blanc. Then, the 10% Sémillon enters on the palate, giving a waxy texture and honeyed flavors. There are also savory tones of beeswax, ginger, old bay leaf and braised fennel along with surprisingly tropical fruits like pineapple, yellow mango, star fruit and guava. The palate is lightly creamy with perky, well-balanced acidity and moderate alcohol. Pithy on the finish, this is best with food though can drink well alone, too.

**89**

**Château Pape Clément 2013 Graves Cru Classé Blanc \$150**

Certainly an ambitious wine – and not in price alone, two years after the 2013 en primeurs campaign, my score has only gone up one point. Thick (despite no MLF) and heavily oaked (100% new), this is a somewhat ponderous wine in a vintage that mostly produced feathery and invigorating wines. Flavors range from more spritely, candied orange rind to richer beeswax and honey. It is made from 44% Sauvignon Blanc, 37% Sémillon, 16% Sauvignon Gris and 3% Muscadelle.

89

**Château Ste-Marie 2014 Entre-Deux-Mers Vieilles Vignes \$15**

Tasting of honeysuckle, yellow grapefruit peels and lemon curd, this wine offers brisk freshness in flavors and palate feel. Medium-bodied with a light touch of viscosity that engages the mid-palate, it's killer good with lighter, composed seafood dishes.

89

**Château Timberlay 2014 Bordeaux Blanc \$19**

Château Timberlay's origins date back to the 14<sup>th</sup> century, when the English ruled the Aquitaine. Composed of 60% Sauvignon Blanc and 40% Sémillon, this vibrant wine has a nose of nettle, tarragon, ginger and Mirabelles. Its supple core with light glycerol is lifted by dazzling acidity that carries the wine's precisely pure flavors into a lingering finish. This would be a hit with crab cakes!

89\*

**Château Tour de Mirambeau 2014 Entre-Deux-Mers Réserve \$16**

This wine turns into a dynamic surprise between its reticent aromas but expressive palate. Reserved on the nose, this wine smells of hay, wax and peaches. Its impressively energetic core has very good concentration and a lovely layering of sweet yellow plums and pluots. Though it's super dynamic in its youth, this wine has plenty of racy acidity balancing its moderate body to hang on a while.

89

**Château Turcaud 2014 Entre-Deux-Mers Cuvée Majeure \$20**

Blended from 55% Sauvignon Blanc, 30% Sauvignon Gris and 15% Sémillon, this is vinified and aged seven months in barrique, 40% of which was new, and sees no MLF. Tangerine, rose and lychee lead the flavors of this medium-bodied, sophisticated wine with terrific harmony. It is well worth the few extra dollars vis-à-vis the entry-level Entre-Deux-Mers from the same château.

89

**Clos Marsalette 2013 Pessac-Léognan Blanc \$25**

An even split of Sauvignon Blanc and Sémillon raised with its lees in 30% new oak (the remainder in stainless steel), this wine has a surprisingly dark color and lightly oxidative nose for such a young wine. Still, it seems purposeful, and I thought the wine was even more exciting when I tasted it during the 2013 En Primeur campaign). Today it shows straw, old mushrooms and bruised apples. Though only 12.5% in alcohol, it has good weight. The solid finish suggests time can elicit more from this bottling.

89\*

**Dourthe 2014 Bordeaux Blanc La Grande Cuvée \$14**

Made of Sauvignon Blanc, this wine starts all minerality on the nose, smelling graphite and struck flint. Singing with freshness, this wine tastes of pluot, white cherry, green gauges and

mint. The mouthfeel offers a dramatic sense of tension thanks to the pungent acidity and pleasantly palate-saturating, custard-like character. Super pure, impressively finessed and finely concentrated, this wine offers a “bon vivant”, have-another-glass sort of drinkability. I love the lingering notes of verbena and lemon curd on the finish.

**89**

**Grand Enclos du Château de Cérons 2013 Graves Blanc \$24**

Light yellow-colored with a watery white rim, this wine smells of lemon curd and yuzu. The nicely concentrated palate brings on bushels of peaches, nectarines and apricots that lead into a distinct pithiness on the medium finish. The moderately mouthcoating palate has exotic hints of tapioca, jackfruit and guava. The tugging texture on the finish suggests it is best served at the table. This blend of 52% Sauvignon Blanc and 48% Sémillon was harvested at a low, 30 hl/ha and spent eight months on its lees in barrels and stainless steel vats.

**89**

**Le Petit Haut Lafitte 2013 Pessac-Léognan Blanc \$33**

Dominated by 80% Sauvignon Blanc, this wine is defined by its bright nose of pithy grapefruit and zesty yuzu. Yet on the palate, the 20% Sémillon dominates the texturally diverse and full-bodied palate. There's a call-and-response of dynamic acidity and opulent texture that is truly engaging. The seamlessly integrated 5% new oak never surfaces. The nuanced, medium finish gives you an excellent glimpse of the *Grand Vin*, while being three times less expensive.

**88\***

**Be Bordô 2014 Sauvignon Blanc Le Crisp White Bordeaux \$12**

Though largely on the tropical side of Sauvignon Blanc, there is some pleasantly grassy relief. Sweet spice comes through with a touch of viscosity on the brightly acidic palate to give this wine lots of vibrancy along with drinkability. This 85% Sauvignon Blanc and 15% Semillon is super drinkable, even if rather straightforward. Tasting this blind, I would have had a hard time placing it, and I surely wouldn't have picked Bordeaux. But, that's not the point. The point is that it is just really pleasant Sauvignon Blanc!

**88**

**Château Bellrives Dubois 2014 Blaye Côtes de Bordeaux Blanc \$15**

Certified Kosher, this is a delightfully caressing, medium-bodied (13%) wine with tropical tones of guava and pineapple behind the aromatic top notes of parsley and sage. This is 85% Sauvignon Blanc and 15% Sémillon.

**88**

**Château Cantelaudette 2014 Graves de Vayres Prestige \$12**

A blend of 85% Sémillon, 10% Sauvignon Blanc and 5% Muscadelle, this wine is packed with passion fruit and mango. It feels moderately viscous on the palate with lots of perky, youthful fruit supported by playful acidity. This value offering is only moderately complex and finishes quickly, but it delivers a lot of wine for its price point.

88

**Château Cantelys 2013 Pessac-Léognan Blanc \$30**

Purchased by the Cathiards in 1994, the Cantelys' vineyard is a solid, 40-hectare plot. This vintage's white is sexy with a rounded and appealing plumpness, surprising given the vintage's challenging growing conditions. In fact, it's lush enough to feel a bit dense on the palate, making it best paired with richer foods such as baked salmon and creamy cheeses. Still, there is solidly lifting acidity to give the wine drinkability on its own.

88

**Château Chantegrive 2014 Graves Blanc Cuvée Caroline \$24**

Split equally between Sauvignon Blanc and Sémillon, this pale, straw-colored and highly typical wine for the region offers a forward and fresh nose. Interestingly, the palate seems to be advancing already, showing lightly leathery and earthy notes that are nonetheless attractive. The pungent acidity does a fine job of balancing the mid-weight body. The moderate finish tastes of white pepper and savory spice.

88

**Château de Castelneau 2012 Entre-Deux-Mers Réserve du Château \$10**

Deeply colored, this wine is aged in two-thirds French oak and in one-third American oak. Its exotic smattering of fruit includes mango and guava, both drizzled with honey. A bit showy, it undeniably will offer huge appeal with its rich fruit character. The full-flavored, medium body has a mouth-coating texture and just enough refreshing lift.

88

**Château de Cérons 2013 Graves Blanc \$26**

This wine smells of potpourri with pleasant green tones of marjoram, cactus and aloe. The palate is a delightful juxtaposition of ripe and exotic versus tart fruit: pineapple and quince with rhubarb and green apple skin. The palate is lively in texture with a nice creaminess accompanying the lightish body. Highly drinkable, this can serve many purposes today, but its medium concentration and concerted youthfulness suggest it should evolve nicely. Whole bunch-pressed into stainless steel, this blend of 50% Sauvignon Blanc, 40% Sémillon and 10% Sauvignon Gris is aged four to six weeks on its lees.

88

**Château de Portets 2013 Graves Blanc \$20**

Made from 60% Sémillon, 30% Sauvignon Blanc and 10% Muscadelle from gravelly soils, this wine has an enticing and exotic bouquet. It smells of wet slabs of slate, rhubarb tart, green papaya, fresh vanilla bean and fern. The mouthfeel is impressively smooth with perky but nicely appointed acidity. Highly concentrated, the oak from the barrel fermentation and aging needs a bit more time. It's a bit disjointed now, and unlike other vintages I've tasted, I'm not sure whether it will integrate.

**88**

**Château Haut-Grelot 2014 Blaye Côtes de Bordeaux Blanc Cuvée Sélection \$12**

This is 100% Sauvignon Blanc sunshine. Its juicy, supple and custardy palate is accompanied by racy acidity. Tones of vanilla, honey and brioche start on the concentrated palate and linger into the lemony, medium finish. Drinking well now, I'd enjoy it sooner rather than later, but I would also keep an eye out for new vintages. This seems to show promise.

**88**

**Château Haut-Lagrange 2013 Pessac-Léognan Blanc \$22**

This 50-50 blend of Sémillon and Sauvignon Blanc has a lively, lemon peel nose. It's zesty, pure and focused palate has a pleasantly firm texture and even a hint of tannin. The medium finish ties in fresh cut herbs and lemongrass.

**88\***

**Château Landereau 2015 Entre-Deux-Mers \$11**

This minerally nose has impressive fruit restraint. It smells of lemon pith and cantaloupe and has an equally dynamic palate of succulent peaches and cantaloupe. It's easy to imagine throwing down a few glasses in a casual setting or allowing this wine to flesh out over the course of a meal. This is a delightful blend of 40% Sauvignon Blanc, 20% Sauvignon Gris, 20% Sémillon and 20% Muscadelle.

**88**

**Château Le Sartre 2009 Pessac-Léognan Blanc \$24**

A combination of 90% Sauvignon Blanc and 10% Sémillon, this wine is rife with citrus: lemon pulp, pink grapefruit peel and tangerine juice. Smooth and succulent on the mid-palate, it feels bigger than its 13% abv would suggest. There's loads of energy here and the integrated acidity allows it to work equally well as an apéritif as at the table.

**88\***

**Château Lestrière 2014 Entre-Deux-Mers \$12**

Made of 85% Sauvignon Blanc, 12.5% Muscadelle and 2.5% Sémillon, this perky wine smells of cut grass, pencil asparagus and gooseberry. The palate broadens with riper tones that include tastes of white flowers, honey, yellow cherry tomatoes, cantaloupe and baked apricots. It is pithy and zesty on the palate with a super vibrant fruit core. It's incredibly refreshing and an awful lot of fun to sip.

**88**

**Château Nardique de la Gravière 2015 Entre-Deux-Mers (Sample) \$13**

Tangy lemon curd, citrus peels and orange flower water burst from this wine's nose. Its exuberant acidity does a smashing job of balancing the medium, 13.2% alcohol body. This is 60% Sauvignon Blanc, 25% Sémillon, 10% Sauvignon Gris and 5% Muscadelle.



**88**

**Château Petit-Freylon 2014 Bordeaux Blanc Cuvée Izzy \$14**

This wine has an enticingly fresh nose that smells compellingly of Calvados and struck flint. With time, white pepper, anise, bay leaf and saffron release from the glass. On first sip, the wine strikes with vanilla, then cinnamon, then tarte tatin. It's pleasantly mouth-coating and seems to wedge into every palate crevice to keep gushing its dynamic flavors. Though young and fresh, the acidity is rather relaxed. So despite its layered flavors, this is best enjoyed in its youth.

**88\***

**Château Puyanche 2014 Francs Côtes de Bordeaux Blanc \$17**

Owners and winemakers Joseph and Bernadette Arbo took over this family property in 1984. This blend of 75% Sauvignon Blanc and 25% Sémillon grown in limestone-clay is vinified then aged seven months in French oak barrels, 50% of which are new. The palate is sumptuous and caressing with lively acidity to keep the medium body in check. It tastes of exotic fruits - especially papaya, mango and lime peel, all lightly dusted with a vanilla scent.

**88**

**Château Roche-Lalande 2014 Pessac-Léognan Blanc \$24**

Composed of 48% Sauvignon Blanc, 45% Sémillon and 2% Muscadelle (which leaves 5% of intrigue), this wine's rather reserved nose does show gentle and lovely notes of straw, yellow plums and white currants. Fresh, easy and ready-to-go, this wine's moderate finish shows minerally notes reminiscent of its gravelly topsoil.

**88**

**Château Rouillac 2013 Pessac-Léognan Blanc \$30**

This blend of 60% Sauvignon Blanc, 30% Sauvignon Gris and 10% Sémillon comes from a very young vineyard averaging only 15 years of age. It undergoes alcoholic fermentation and aging in French oak, 30% of which is new. Compared to other vintages I have tasted, this one is a bit honeyed and overly marked by baking spices. Not super fresh though still rather young, it smells a bit like bruised peaches. It's still perfectly pleasant, however, thanks especially to its generously round palate feel.

**88**

**Château Sainte-Marie 2015 Entre-Deux-Mers \$13**

Made of 63% Sauvignon Blanc, 27% Sémillon and 10% Muscadelle, this is made and aged in stainless steel. Intensely aromatic, it tastes of mango and papaya and feels round yet mid-weight on the palate.

**88\***

**Château Tour de Mirambeau 2014 Entre-Deux-Mers \$16**

A blend of one-third each Sauvignon Blanc, Muscadelle and Sémillon, this was surprisingly reserved on the nose. I expected the Muscadelle to be explosive. Instead, it shows mostly hay and candle wax along with some peach fuzz. It's a vibrant wine with vibrant energy, good concentration of fruit on the palate and a moderately layered finish.

**88**

**Château Trébiac 2014 Graves Blanc \$14**

Impressively firm, dry and mineral, this melon and Meyer lemon curd-flavored Sémillon (only 5% is Sauvignon Blanc) is a crowd pleaser. Its medium body shows a surprisingly dense concentration that plays up the wine's highly waxy texture - very typical of Sémillon. Meanwhile, the perky acidity brightens the palate and offers excellent refreshment.

**88**

**Château Turcaud 2015 Entre-Deux-Mers \$14**

Hailing from a warm vintage, this bottling focuses on exotic fruits: passion fruit, guava and yuzu. Lightly plump and viscous on the medium-bodied palate, there's plenty of supporting acidity to make this a quaffer.

**88**

**Clarendelle 2014 Bordeaux Blanc \$19**

This wine is "inspired by Haut-Brion", and its overall grace and elegance attest to that. Still, its nose is impressively bold and forward with mango and roasted pineapple notes. Surprisingly, straw and raw walnuts dominate that palate, then on the medium finish, strong notes of nectarine surface along with hints of mushrooms. There's complexity at every turn. This is 61% Sauvignon Blanc, 32% Sémillon and 7% Muscadelle.

**88**

**Dourthe No. 1 2015 Bordeaux Sauvignon Blanc \$11**

This 2015 is a more exotic effort of this perennial Sauvignon Blanc stronghold. Rather than smelling citrusy, this wine takes on more tropical tones with guava, jackfruit and passion fruit playing leading roles. While still characteristically zippy in palate feel, this vintage has a bit more gravitas and weight. It sips well on its own, but its denser palate opens up an even wider range of pairing possibilities.

**88**

**Esprit de Chevalier 2013 Pessac-Léognan Blanc \$31**

This equal marriage of Sauvignon Blanc and Sémillon comes from gravely soils overlaid on a clay-gravel base. Its nose is highly reserved now, showing little more than a wax bean and green bean character with a bit of sweatiness. Its dynamic palate is seriously textured, even showing a bit of tannin, making this an excellent food wine.

**88**

**Frans & Liz Roskam 2014 Bordeaux Blanc Roskam White \$14**

With 70% Sauvignon Blanc and an equal split of Sémillon and Muscadelle, this is a fun, suave, highly gulpable wine that is killer good overall as well as for its immense value. Passion fruit, star fruit and persimmon abound.

**88**

**Jean Lissague 2014 Blaye Côtes de Bordeaux Blanc Petit Secret \$14**

Reserved and reduced on the nose, this blend of 90% Sauvignon Blanc and 10% Sémillon vinified in stainless steel smells of papaya and mango sorbet. Easy and succulent on the palate, this is sheer fun to drink.

**88**

**Mouton Cadet 2013 Graves Blanc Réserve \$20**

Composed of 77% Sémillon, 19% Sauvignon Blanc and 4% Muscadelle, this is a much more dynamic wine than its white wine siblings, and it's worth paying double the price for it. The minerally nose leads to a palate nicely dense in flavors of steeped tea leaves, chamomile and citrus peels. The texture is lightly waxy and nicely balanced by the perky acidity. Showing good length, this is a classy wine.

**87**

**Château Argadens 2013 Bordeaux Blanc \$14**

Made of 65% Sauvignon Blanc accompanied by 35% Sémillon, this is vinified entirely in stainless steel. It smells of honeydew melon and tangerine peel. The spry acidity pulls the palate into a medium finish. Though this property focuses on red, this is a delightful white refresher.

**87**

**Château Corconnac 2013 Bordeaux Blanc Sauvignon \$25**

Made entirely of Sauvignon Blanc grown in Bordeaux's Haut-Médoc region, this wine emphasizes the zesty side of the grape. It's impressively lean on the nose, showing touches of preserved lemon, straw, wet rocks and crushed aspirin. Though fermented in Burgundian barrels, it doesn't show any toasty notes or roundness. This bottling has a solid finish, so it's a wine that deserves a little time to open up. Far from a typical Sauvignon Blanc, it's definitely for wine drinkers that love mineral wines, especially as it plainly shows its über-lean 2013 structure.

**87**

**Château de Castelneau 2012 Entre-Deux-Mers Réserve du Château \$15**

The vines that make this wine are well over 100 years old! They were planted on American rootstock in 1888. The wine has a beautiful, deep yellow color and plenty of enticing flavor. It tastes of honey-drizzled toast and caramelized mango, meaning it works best with richer foods. The mouthfeel is pleasantly round and caressing, but the finish is modest. I'm thinking crab and avocado toast as a match.

**87**

**Château de Fontenille 2014 Entre-Deux-Mers \$13**

Ripe and exotic, this wine smells of papaya, mango and tangerine pith. Crazy clean and super svelte, it's hard to imagine anyone turning down this nicely balanced, head-turning blend of 40% Sauvignon Blanc, 20% Sauvignon Gris, 20% Sémillon and 20% Muscadelle.

87

**Château des Tourtes 2014 Blaye Côtes de Bordeaux Blanc \$15**

Explosively grassy on the nose with gooseberry and white grapefruit pith, this seems like a wine trying to mimic New Zealand's Marlborough Sauvignon Blanc style, despite its 20% Sémillon. It's got good viscosity to plump up the medium body and a tonic nip of acidity, too. Fun and gulpable, it's for early drinking.

87

**Château du Cros 2014 Bordeaux Blanc Sauvignon \$14**

Made of Sauvignon – both Blanc and Gris – this wine has a waxy nose complimented with hints of fern. Its textured palate comes from a vigorous acidity that effortlessly supports the medium body packed with flavors of sweet peach, Comice pear, pineapple and Calvados. With its perky structure, this is definitely a food wine.

87

**Château Lamothe de Haux 2014 Bordeaux Blanc \$13**

I used to buy this for restaurants for its quaffability and fantastic price. Nothing has changed in the last decade. This 100% stainless steel fermented and aged wine has herbal top notes accompanied by yellow grapefruit and peach skin. It shows a vaguely waxy mid-palate, oodles of vibrant acidity and a moderate finish.

87

**Château Lestrière 2014 Entre-Deux-Mers \$10**

Massively expressive on the nose, this smells of chopped chives, freshly-snapped asparagus stems, yellow cherries and tangerines. It's refreshing, moderate in alcohol (12.5%) and lightly pithy on the moderate finish. It is composed of 85% Sauvignon Blanc and 15% Muscadelle.

87

**Château Merlet 2014 Bordeaux Blanc Les Collines Fleuries \$14**

Split half and half between Sémillon and Sauvignon Blanc, this wine has a sappy and fragrant nose. Sweet and tart notes of papaya and gooseberry bombard the palate. Pristine clean fruit and no use of oak make this one to throw back.

87

**Château Perron 2014 Graves Blanc \$20**

Back in 1531, the owner of the (not as yet First Growth) Château Haut-Brion purchased this property. Owned by different concerns today, this wine ticks all the boxes one expects of Graves, including its crushed rocks note on the modest finish. Its bright aromas vacillate between citrusy and tropical including pomelos, gooseberries and passion fruit. Straightforward but satisfying, and it would be a solid wine by-the-glass in a casual restaurant.

**87**

**Château Tayac 2014 Côtes de Bourg Cuvée Oceane \$10**

This exotic white composed of 60% Sauvignon, 30% Sémillon and 10% Muscadelle is far more successful than its red partner. This wine has exotic notes of passion fruit and guava. Its lightly sumptuous texture is reined in by tugging acidity. Though modest on the finish, the palate is packed with flavors. Terrific value!

**87**

**Clos Floridene 2014 Graves Blanc \$24**

This wine hails from the Barsac area of the Graves. It is made of 55% Sauvignon Blanc and 45% Sémillon harvested in two tries. Light lemon in color, it is extremely reserved and minerally on the nose. Though modest in flavor upfront, it has a pithy and chalky palate feel with clean and delicate citrus flavors that gives plenty of palate appeal.

**87**

**Dourthe No. 1 2014 Bordeaux Sauvignon Blanc \$11**

Dourthe No. 1 is one of the easiest to find and hands-down best value Sauvignon Blancs from Bordeaux. The project began in 1997 with the late Denis Dubourdieu and the aim of sussing out the soul of Sauvignon Blanc. To that end, this is 100% Sauvignon Blanc, and the weight of the mid-palate is derived from six months of elevage on lees. The 2014 has a juicy palate with sublimely vibrant and integrated acidity. Fresh flavors of yellow grapefruit, yellow apple skin and lemon curd abound.

**87**

**Le S du Sartre 2013 Pessac-Léognan Blanc \$25**

This was a welcome find in a Bordeaux suburb LeClerc Express on a Sunday afternoon with 15 minutes to shop. This wine was a brilliant match for sautéed salmon accompanied by a mâche salad. Its smoky nose matches particularly well with crisped salmon skin. It's as if wine sings harmony! There's a hint of texture on the smooth, caressing mid-palate. The acidity is well-integrated with lightly lemony accents.

**87**

**Les Vignerons de Tutiac 2014 Blaye Côtes de Bordeaux Sélection Excellence \$19**

This pure Sauvignon Blanc is fermented and aged in barrique, and its super-honeyed nose shows it. Big, round and exotic, it has a firm finish with flavors of golden raisin-studded brioche and grilled banana.

**87**

**Thomas Barton 2014 Graves Blanc \$17**

This is named for the founding Barton in the well-known négociant Barton and Guestier. A combination of 55% Sémillon and 45% Sauvignon Blanc, has a very Sémillon-dominant nose of wax beans and lemon spritz. It feels a bit soft in acidity, a perception likely enhanced by the creamy palate, but it's a pleasant enough wine at a reasonable price.

**87**

**Vieux Château Gaubert 2013 Graves Blanc \$21**

Fennel, celery, pineapple and rhubarb jump from the glass. Bright and vibrant, this wine's nose is youthful, but its palate clearly is evolving, as evidenced by its earthy hints. There's a definite tannic edge on the moderate finish, guiding this into the "wine with food" category. The palate displays dried pit fruits with a hint of honey and crystalized ginger. The good concentration and medium finish, pulled along by the wine's bright acidity, suggests this wine has the depth to evolve further as well as decent staying power. This 50-50 blend of Sauvignon Blanc and Sémillon was aged for nine months in casks, 35% new.

**86**

**Château Cru Godard 2014 Francs Côtes de Bordeaux Sauvignon \$16**

This pure Sauvignon Blanc comes from a tiny clay-limestone vineyard whose vines average 40-years-old. The pre-fermentation maceration and natural yeast fermentation give this wine a peppery nose of papaya, honeydew melon and gooseberry. The freshness is decent but definitely fading already, which is disappointing.

**86**

**Château d'Arveyres 2015 Bordeaux Blanc \$12**

Made of 80% Sémillon, 18% Sauvignon Blanc and 2% Muscadelle, this wine has bright and zippy, mouthwatering acidity with lots of grapefruit zest. This is mildly concentrated on the palate and finishes quickly.

**86**

**Château de Bon Ami 2014 Entre-Deux-Mers Cuvée Tradition \$12**

Bright, light and fresh with bushels full of citrus segments and peels, this zippy, zesty, juicy wine offers lots of appeal and solid value. Sauvignon Blanc brings palate-coating juiciness to this composition while a rather large portion (15%) of Muscadelle pumps up the extravagant nose. The 35% of Sémillon gives a glossy, mouthcoating texture right through the modest finish.

**86**

**Château de Chantegrive 2014 Graves Blanc \$20**

This wine has a lively, star bright appearance. Unfortunately, it is impressively reduced, and going back to it 20 minutes later didn't help much. It tastes of Canary and honeydew melons, lime pith and baking spices. It roars with acidity that is well-balanced with the wine's light-ish body, though it feels it might strip your teeth on the dry finish. This is a bit more easy-going and less complex than usual for this château, which is likely the vintage influence. This is 50-50 Sauvignon Blanc and Sémillon hailing from vines averaging 35 years of age.

**86**

**Château de Lardiley 2014 Bordeaux Blanc Prestige \$8**

Unusually, this is 100% Sauvignon Gris. Its fresh nose smells of aloe, alfalfa and wet stones. Short in finish and modest in complexity, it nonetheless has lively fruit of yellow plum and white peach character that makes it a nice quaffer.

**86**

**Château de L'Aubrade 2014 Entre-Deux-Mers \$13**

This 60% Sauvignon Blanc and 20% Sémillon has a significant dose of 20% Muscadelle, too. It has dynamic freshness that gives it serious quaffability. It has good stuffing - with tastes of orange pith and kumquats - and a medium finish. If only there was a tad more complexity, especially with three grapes in the blend, that would be nice. But, at this price point, who would complain?

**86**

**Château de Parenchère 2014 Bordeaux Blanc \$13**

This blend of Sauvignon Blanc (70%), Sémillon (15%) and Muscadelle (15%) has an unusual but compelling nose of bay leaf and gunpowder. Its tingling palate has a light concentration of tinned peaches, Mirabelles and yellow tomatoes. It is a bit simple but satisfying and works equally well with light bites as with nothing but a sun-drenched deck chair. The medium body is charmingly fleshy.

**86**

**Château du Grand Bos 2013 Graves Blanc \$12**

This bottling has an exotically ripe nose with passion fruit, guava, honeysuckle and yellow watermelon. On the palate, it is super citrusy with yellow grapefruit pith and kumquat. The medium body feels fleshy and velvety, but it is far from heavy thanks to its generous and suavely integrated acidity. The spicy finish has a lovely dryness that cleans up the palate. Overall, the flamboyant style works well.

**86**

**Château La Gravière 2014 Entre-Deux-Mers \$9**

This is a good white Bordeaux for the uninitiated. It smells and tastes rather classic with its combination of 55% Sémillon, 45% Sauvignon Blanc and 5% Muscadelle. It tastes of citrus, beeswax, freshly-snapped green beans and soft-stemmed herbs. There's also some pleasant mid-palate padding – even at only 12.5% abv – to keep it from feeling too austere. The modest finish is showing fresh mushrooms that suggest this is advancing nicely and ready to drink.

**86**

**Château La Tuilerie du Puy 2014 Entre-Deux-Mers Cuvée Tradition \$13**

This is a great choice for poolside or patio sipping. Smelling of crushed rocks, grapefruit pith, limeade and honeydew rind, it's all about refreshment. Nicely structured with a solid, mineral-driven finish, this isn't a wine whose delicate features will fade quickly. This is a combo of 50% Sauvignon Blanc, 30% Sémillon, 15% Sauvignon Gris and 5% Muscadelle.

**86**

**Château Luchey-Halde 2013 Pessac-Léognan Blanc \$NA**

Broad and inviting on the palate, though a bit one-dimensional in flavor, this blend of Sauvignon Blanc, Sauvignon Gris and Sémillon smells of savory spice and white pepper. It is fermented in

barriques (20% new) then aged 11 months with battonage. It seems the lees work may be holding back the youthful, primary fruit in the wine at this stage.

**86**

**Château Magence 2013 Graves Blanc \$10**

This wine, though aged in oak, has an impressively pale yellow color with a broad, white rim. It smells of candle wax, honeysuckle and clementines. The palate bursts with peaches and apricots doused with citrus. Medium viscosity nicely coats the palate. There is good concentration and a moderate, flinty finish, but there's no point in not enjoying it early given its pleasantly effusive fresh fruits. This wine has a lovely lightness with an easy drinkability.

**86**

**Château Magneau 2014 Graves Blanc Cuvée Julien \$23**

Split precisely between 50% Sauvignon Blanc and 50% Sémillon, this wine is slightly cloudy and shows water white rim. The nose discretely shows pomelo peel, hawthorn and stuck flint. The palate is more exuberant and dominated by the jazzy citrus and thiol elements of Sauvignon Blanc. The mid-weight palate leads to a decent finish kicking with acidic refreshment.

**86**

**Château Maison Noble 2014 Bordeaux Blanc Cuvée Maurice \$NA**

This wine shows an enticing and exotic nose of papaya, lime rind, mint and sage. Its palate is creamy and juicy with a touch of toastiness and nice breadth, too. The flavors are well-layered with nice herbal touches. The lovely lightness of the palate gives it premium drinkability.

**86**

**Château Roc Meynard 2014 Bordeaux Blanc \$14**

This wine has a bright, generous and ripe nose of pineapple, jackfruit, rhubarb and green tea. Spicy on the palate and finish, this wine has lots of pep! This 50-50 blend of Sauvignon Blanc and Sémillon is a fun sip and will please most crowds looking for a more rounded and more tropical wine style.

**86**

**Château Roquetaillade La Grange 2014 Graves Blanc \$16**

This wine is pale straw in color from the core to the rim. It seems to be mimicking lighter styles from New Zealand with its cut grass, tinned green beans and cat's pee aromas. Crisp in acidity, with a light body, clean fruit and decent flavor concentration, this would be an excellent accompaniment to a salad dressed with a citrus vinaigrette. This is made of 60% Sémillon, 20% Sauvignon Blanc and 20% Muscadelle.

**86**

**Château Saint Genès 2014 Entre-Deux-Mers \$10**

A 50-50 blend of Sauvignon Blanc and Sémillon, this is made by Marie and Sylvie Courseille. Packed with upfront flavors, it tastes of apricot skin, peach pit and orange pith. It's not



particularly complex, but it's loads of fun. The back palate has a lovely, waxy Sémillon texture that translates into a pithy, if short, finish.

**86**

**Château Turcaud 2014 Entre-Deux-Mers \$12**

This wine's 50% Sauvignon is a combination of Blanc and Gris. Its other half is 45% Sémillon and 5% Muscadelle. It's a wine for sniffers thanks to its diverse array of aromas, starting with crushed rocks and lime pith and moving to cantaloupe, honeydew melon, chamomile and freshly-cracked white pepper. Alas, despite all the flavor, freshness and tang, it finishes quickly. Nonetheless, this would be tremendously tasty will sweet-fleshed langoustines.

**86**

**Domaine de Grandmaison 2013 Pessac-Léognan Blanc \$25**

This clean wine smells appealingly of lees and lemonade. It's composed of 65% Sauvignon Blanc, 20% Sémillon and 15% Sauvignon Gris. The Sémillon sees six months of new oak while the Sauvignons are aged in tank during that time. The only detractor is that it is a bit of an awkward teen now with disjointed, high acidity bearing down on the light body.

**86**

**Domaine du Claouset 2014 Bordeaux Blanc \$12**

Made of 60% Sauvignon Blanc and Gris with 35% Sémillon and 5% Muscadelle, this is fermented in temperature-controlled cement tanks after a very cold pre-fermentation maceration. It has a lightly sweaty nose that gives way to limes, herbs, pomelos and green papayas on the palate. Claouset is patois for "petit clos", or a small vineyard surrounded by walls.

**86**

**Dourthe 2014 Bordeaux Blanc No. 1 \$13**

This wine is hugely forward and tropical with apple purée, pineapples, nectarine jam and nettles. The palate is pleasantly round with good flavor concentration yet a quick finish. Still, it tastes properly of Bordeaux Sauvignon Blanc and will nicely suit casual drinking occasions.

**86**

**Enclos de Viaud 2014 Bordeaux Blanc Sec \$18**

This pale yellow wine with star bright reflections has a moderately bold nose with scents of cilantro, honeysuckle, gooseberry and candlewax. Its palate is bright and fresh with zingy acidity, rather light body and a medium-minus finish. There's a lovely hint of waxiness woven into the otherwise lithe texture. Engaging and quaffable, this is as easy to drink with food as without. It may hold, but there's little reason to wait.

**86**

**Les Vignerons de Tutiac 2014 Blaye Côtes de Bordeaux \$15**

This spry wine tastes of guava, green melon and dew-kissed spring flowers. It's straightforward and clean but shows a nicely viscous texture. Though made in a cellar with two million barrels, this 100% Sauvignon Blanc didn't see any wood.

**86**

**Les Vignerons de Tutiac 2014 Blaye Côtes de Bordeaux Sélection \$15**

This light, easy-drinking wine smells of yellow plums, star fruit, dusty corners and candle wax. This is similar to the entry-level Tutiac Blaye white but with more mid-palate oomph and a slightly longer finish.

**85**

**Château de Castelneau 2014 Entre-Deux-Mers \$10**

This minerally and slightly reduced wine comes from seven hectares sitting on a clay and silt plateau. It is made in stainless steel vats with pumping over on the fine lees for six months. This mix of 50% Sémillon, 20% Sauvignon Blanc, 20% Sauvignon Gris and 10% Muscadelle has an unusual nose of watermelon, peach and red grapefruit. It is dry on the attack with a tight, high-acid palate feel. Its finish is modest but invigorating. It would work well with many shellfish dishes.

**85**

**Château de Rochemorin 2013 Pessac-Léognan Blanc \$25**

This smells of lemonade, sweet spice and savory bouillon. It has a pleasantly round palate but is monotone in flavor and modest in finish. Composed of 100% Sauvignon Blanc aged in barriques for ten months with battonage, it is impressively subdued for such an ambitious wine.

**85**

**Château des Tourtes 2014 Bordeaux Blanc Le Duo \$20**

This combination of 70% Sauvignon, 20% Sémillon and 10% Muscadelle smells of lanolin, honeydew and sherbet. Watermelon and fresh tarragon come through on the palate. A very lovely wine aromatically, it's a touch flabby, chunky and short structurally. Most won't be bothered by this, but a wine should overcome these hurdles at the \$20 mark.

**85**

**Château Haut-Terrier 2014 Blaye Côtes de Bordeaux Blanc \$16**

Initially reduced on the nose, there wasn't much to this wine. I wish I'd had a chance to go back to it. It smells very Sauvignon Blanc, with aromas of gooseberry and lemon drop. However, its palate is rather dilute and its finish is short. It's fine at a casual bar, though it's likely too pricey for such circumstances. This is 90% Sauvignon Blanc and 10% Colombard.

**85**

**Château Lafont-Menaut 2013 Pessac-Léognan Blanc \$18**

Made entirely of Sauvignon Blanc and vinified in a combination of stainless steel and barrels, this wine is a bit waxy and oxidized. It's vaguely citrusy from start to finish.

85

**Château la Rose Bellevue 2014 Blaye Côtes de Bordeaux Blanc \$12**

Reduced and minerally, this pale yellow cuvée musters up herbal tones woven through citrusy core. It's a firm Sauvignon Blanc that keeps its 15% Muscadelle well-hidden. This is a simple but correct glass of basic white Bordeaux for a reasonable price.

85

**Château Larroque 2014 Bordeaux Blanc \$13**

Château Larroque was originally built in 1348. What a long history! This Sauvignon Blanc has a papery and waxy nose followed by a palate of yellow pear and yuzu. Its moderately generous body with a nicely viscous texture has well-integrated acidity and moderate length.

85

**Chateau La Tour de Cholet 2014 Sainte-Foy Blanc Cuvée Exceptionnelle \$18**

This blend of 80% Sémillon and 20% Sauvignon Blanc is unusually easy-going for such a high percentage of Sémillon. Moreover, the fruit comes from old vines, averaging 60 years of age. I expected it to be firmer and more reserved. The wine is polished, rounded and finessed with good freshness. Moderate in length, this is an early-drinking wine that will please many palates.

85

**Château Magence 2013 Graves Blanc \$10**

This pale yellow wine is very reserved with lightly chalky tones on the nose. Peaches, cantaloupe, cinnamon and white flowers come out on the palate. Moderate in body with modest concentration, this citrusy wine is good for sipping on a patio or for light appetizers. The quick finish on this clean, grapey and easy wine suggests it's best enjoyed young. Very good value!

85

**Château Martinon 2014 Entre-Deux-Mers \$13**

Composed of 60% Sémillon, 25% Sauvignon Blanc, 10% Sauvignon Gris and 5% Muscadelle, this wine smells of river bed and lemon rind. Its lean profile is firm and a bit austere with bitterness setting in on the fast and flinty finish. It would be a nice match with raw oysters, mussels or clams.

85

**Château Mercier 2014 Côtes de Bourg Graines Blanches \$22**

This youthful wine is tight and reduced, showing little more than hints of lemon streaked with mineral tones. It is a light-bodied blend of 60% Sauvignon Blanc, 30% Sémillon and 10% Muscadelle that seems ambitiously priced for its moderate concentration, limited complexity and easy finish.

85

**Château Reynon 2014 Bordeaux Blanc \$13**

This pure Sauvignon Blanc pops from the glass with a sulphur-derived minerality. With air, lemon pith and gingerbread surface, too. Massively acidic, this wine is not for the faint of heart. Its overt perkiness borders on challenging. Moreover, combined with its light ripeness, a faint tannic edge surfaces. The flavors are a one-dimensional, too, so drink up soon.

85

**Château Roche-Lalande 2013 Pessac-Léognan Blanc \$35**

This blend of Sauvignon Blanc, Sémillon and Muscadelle seems to be fading under notes of oxidation. Otherwise, it's mildly tropical with notes of almond skin, spice and lees. Something is off here, and I am sure that it's just this bottle. Alas, another was not available.

85

**Château Saint Genès 2014 Entre-Deux-Mers \$11**

This half-and-half blend of Sauvignon Blanc and Sémillon offers fun and dynamism if not much complexity. There's apricot skin and peach pit with a lot of sippability thanks to the generous and well-balanced acidity on this light-bodied white.

85

**Château Tour Bicheau 2013 Graves Blanc \$22**

This is a rather intellectual wine as the Sauvignon Blanc, only 30%, doesn't really stand out. The moderately aromatic nose of sweet digestive cracker, ginger, anise and white cherries is compelling. The gentle, even mild attack leads to a fairly light body supported by integrated acidity. There's a pleasant spiciness along with some mature notes of bruised apple on the moderate finish.

85

**Le Cadet Cossu 2014 Graves Blanc \$NA**

Pale in color, this wine is as stingy in aromatics. There are flavors of candle wax, hay, lemon and yellow tomato on the palate. Sweaty and manly as well as tannic and firm, this white needs food.

85

**Mouton Cadet 2014 Bordeaux Blanc Sauvignon Blanc \$9**

This is only the third vintage of this single variety wine, whose trio of 77% Sauvignon Blanc, 21% Sémillon and 2% Muscadelle comes from Entre-Deux-Mers. Its nose is almost severely reserved and mineral. The mildly concentrated palate is modestly more developed with honeydew melon and spice. It's a firm Sauvignon Blanc with mouthwatering acidity that is best showcased at a table rather than sipped by the poolside. Created for the US market in 1972, Mouton Cadet was selling an astonishing three million bottles just three years after its launch.

**85**

**Petit Chapeau 2014 Bordeaux Blanc \$12**

The Petit Chapeau line was created by NYC's Daniel Johnnes. The idea is to create value-oriented wines with terroir-driven character but without considerable manipulation. This wine's nose was moderately vibrant with notes of honeysuckle, Key lime and Meyer lemon. Its supple mid-palate is invitingly fruit-filled and lightly grassy. The finish is short, forgivable given the vines are only about 15 years old, but the overall package leaves nothing wanting.

**84**

**Château de Beauregard-Ducourt 2014 Entre-Deux-Mers \$10**

This grassy combo of Sauvignon Blanc and Sémillon has a lemony and grassy core followed by a short but minerally finish. The property has been in the Ducourt family for four decades now, and they make this wine entirely in stainless steel to emphasize freshness.

**84**

**Château de Sours 2014 Bordeaux Blanc \$18**

This wine's nose is lightly fusel, possibly from its screwcap closure. As this blows off, its nose smells of gooseberry and yellow grapefruit peel. The palate adds green beans to the mix, and the overall flavor spectrum is limited and light. The finish is moderate with an interesting dash of white pepper. This is 80% Sauvignon Blanc and 20% Sémillon.

**84**

**Château Hostens-Picant 2013 Sainte-Foy Blanc Cuvée des Demoiselles \$25**

Though only Sauvignon Blanc (40%) and Sémillon (60%), this wine has a surprisingly exotic, passion fruit verve. This is likely thanks to the grapes' 24-hours of skin maceration prior to pressing. The final blend occurs before aging, all done in oak casks. Broad on the palate as well as dry and firm, this modestly concentrated wine needs time to open up. Don't serve it overly chilled.

**84**

**Château Lauduc 2014 Bordeaux Blanc Classic \$9**

Lively on the nose with smells of straw, spring grass and almond skin, this duo of 75% Sauvignon Blanc and 25% Sémillon is more restrained on the palate. There are flavors of green apple skins and yellow tomatoes that offer a moderate finish.

**84**

**Château Magneau 2014 Graves Blanc \$15**

This reduced wine smelled of crushed rocks. The palate shows cinnamon-spiked apple sauce, green pear skin, strawberry hull and grass. These modestly concentrated flavors lead to a quick finish. This is 45% Sauvignon Blanc, 40% Sémillon and 15% Muscadelle.

**84**

**Château Montlau 2014 Entre-Deux-Mers \$15**

This wine has a reserved and even backward nose. The palate has a vitamin-like edge along with green melon and peach peel. Moderate in body, it has very good nervous tension.

**84**

**Château Roquefort 2014 Bordeaux Blanc \$16**

Made from 85% Sauvignon and 15% Sémillon, this bottling has restrained fruit character on the nose. Instead, it shows effusive notes of honeysuckle and wildflowers. Its papaya driven palate is showing some nutty tones from oxidation. The limey acidity on the fairly full body pulls the flavors into a moderate finish.

**84**

**Château Saint-Robert Poncet Deville 2014 Graves Blanc \$15**

This wine's reserved aromatics offer yellow wax beans, straw and wet riverbed stones. It is a modest and meek wine, but its clean, peachy flavors giving it good sip-ability. It could work well by the glass in a bistro or in an airport lounge.

**84**

**Roquefortissime 2013 Bordeaux Blanc \$16**

This 100% Sauvignon was vinified in French oak then aged in new barrels for four months. Indeed, it has a lightly smoky aroma and a bright yellow color flecked with gold. Its nose shows beeswax as well as honey and toast. However, the fruit concentration tastes dilute. It's ambitious. Perhaps another vintage will be more successful?

**83**

**Château des Places 2014 Graves Blanc \$12**

This wine smells of fields of white flowers accompanied by groves of citrus fruits. Its acidity is demanding and seems to cut the finish quite short. Nicely light with decent balance, this would be a good pairing for oysters.

**83**

**Château Montlau 2014 Entre-Deux-Mers \$14**

This is a wildly unusual blend of 55% Muscadelle, 30% Sémillon and 15% Sauvignon Blanc. However, it doesn't smell of flowers and orange peel as I expected. Rather, it smells of chlorine and it tastes of honeydew melon and vitamins. Served ice cold at a casual gathering, few will likely notice.

**83**

**Château Recogne 2014 Bordeaux Blanc \$12**

A blend of Sauvignon Blanc and Sémillon, this wine has an initially waxy aroma followed by yellow grapefruit, musk melon and a hint of mushrooms. This, along with the pronounced yellow color, suggests this wine is advancing quickly. Its round palate has generous ripeness but

a nicely chiseled, acidic balance. Green peppercorn, stones, yellow plums and a hint of sweat have a short stay on the palate. Pleasant enough but nothing to write home about.

**82**

**Château Bourdicotte 2014 Bordeaux Blanc \$9**

This wine's nose is almost mute. It smells only vaguely of yellow tomatoes. The palate is quite viscous and the acidity is oddly pungent, sticking out from the core of two-thirds Sauvignon Blanc with Sémillon. The flavors are nicely limey and have some white nectarine character, but the wine is rather disjointed.

**82**

**Château Grand Jean 2014 Entre-Deux-Mers \$7**

This is composed of 70% Sauvignon Blanc and 30% Sémillon. Its nose smells of freshly-ground white pepper. The reserved fruit comes forward a bit more on the palate with hints of pineapple and fruit salad. There's just not a lot of flavor and the finish is super-fast.

**82**

**Château la France 2014 Bordeaux Blanc \$9**

A blend of 53% Sémillon, 39% Sauvignon Blanc and 8% Sauvignon Gris, this wine already has a deep yellow color. Lovely notes of hyacinth, apricot skin, roses and musk levitate from the glass. The palate is medium-bodied but feels heavy due to the lenient acidity. The finish is quick, whisking away the mildly concentrated flavors of orchard fruits, jackfruit and star fruit.

**82**

**Michel Lynch 2014 Bordeaux Blanc \$11**

This wine started with lots of floral intrigue, especially notes of hyacinth and hydrangea. On the palate, however, it's not super fresh. Still, it has a nicely caressing texture with lifting but not imposing acidity. The finish is a bit flat, especially for a varietal Sauvignon, but this could work in a pinch.

**81**

**Barton & Guestier 2014 Bordeaux Blanc Les Charmes de Magnol \$12**

A blend of Sauvignon Blanc and Sémillon, this wine sports a tropical, guava-driven nose. Nougat and minerality land on the palate. While exotic upfront, the concentration is limited, the flavors lack vivacity and the finish is short. It's okay though hardly dynamic.

**81**

**Château de Seguin 2014 Bordeaux Blanc Sauvignon de Seguin \$13**

This straw-colored wine has a perky nose of cut grass, gooseberry, lime peel and crushed rocks. The palate is exotic with passion fruit and green pineapple, but the fruit doesn't seem entirely ripe. The acidity comes through noticeably on the back palate as there's not quite enough fruit concentration to support it. As a result, the wine is rather bitter on the finish.

**80**

**Château Cabannieux 2014 Graves Blanc \$NA**

This bottling was MASSIVELY reduced. Returning to it 20 minutes later did not help. Furthermore, there's little concentration on the watery palate and the finish evaporates. There's a wee hint of yellow cherries and plums.

**80**

**Château Haut Mayne 2014 Graves Blanc Cuvée Mayne du Cros \$20**

This is a special cuvée of only 6,000 bottles that is fermented and aged in French oak, 50% new. As such, I suspect this wine was not in good condition, but there was no second bottle. It was reduced, flinty and sweaty on the nose. Vaguely lemony, the fruit concentration was light and the high-pitched acidity roared. This merits another chance if one has it, as there was a medium finish. This is a 50-50 blend of Sauvignon Blanc and Sémillon.

**78**

**Cap Royal 2014 Bordeaux Blanc \$15**

This wine takes its name from the Cordouan lighthouse that overlooks the Gironde; it's the oldest one in Europe. Unfortunately, the wine was less impressive than this story. It tasted dirty and lacked concentration. Its short finish showed notes of Mirabelle tart. There was no second bottle.

**78**

**Château de Crain 2014 Entre Deux Mers \$19**

Either this wine or just my bottle had a few serious issues. Firstly, this blend of Sauvignon (45%), Sémillon (45%) and Muscadelle (10%) was massively and resolutely reduced. Secondly, getting beyond the reduction, the wine showed truffle and earth. Had I tasted it blind, I might have thought it more of a Bourgogne Chardonnay than a youthful, perky and fragrant Entre-Deux-Mers. This is very quickly advancing.

**70**

**Château de Portets 2014 Graves Blanc \$NA**

It is hard to know what was happening with this wine but it smelled of wax and lemon-scented household cleaners. It was oddly viscous and had very lazy acidity. This is completely incongruous with the other wines I tasted from this château, so something must have happened with this sample.