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Does vintage matter? Bordeaux proves that it does, event for a \$14 bottle.



In the next few weeks, wine collectors, importers, retailers and writers will flock to Bordeaux for "en primeurs," the annual ritual of tasting the previous year's wines. They will swirl, sniff, sip and spit raw 2017 wine that has barely finished its secondary fermentation and predict how it will taste in two or three years when released to the market — or in two or three decades. Then the reviews will come out, and the chateaus will announce their prices to be paid now for wines to be delivered later.



Take Chateau Moulinat 2015, for example, a lovely, easy drinking wine that combines the textbook aromas and flavors of Bordeaux — blackcurrant, plums and pencil shavings — with lively acidity that helps the wine improve over several hours or days. Or Chateau La Mothe du Barry 2016, dense and layered, with impressive complexity and a nervy electricity that, well, tastes more expensive than it is. Both wines are \$14.

These are available in the D.C. area and may have some availability in other markets. But there are inexpensive 2015 and 2016 Bordeaux everywhere that are worth exploring. That's the power of vintage.

 $\label{lem:read} \textbf{Read more:} \ \underline{\text{https://www.washingtonpost.com/lifestyle/food/does-vintage-matter-bordeaux-proves-that-it-does-even-for-a-14-bottle/2018/03/30/e0f3c2f6-32d2-11e8-8abc-22a366b72f2d_story.html?utm_term=.ebe27c37577d$