



## COMMANDERIE DE BORDEAUX



<i>Maître</i>	Benoît Marcenac
<i>Chancelière</i>	Susie Stone
<i>Grand Argentier</i>	Michael Corry
<i>Vinothécaire</i>	Will Brunel-Morvan
<i>Director</i>	Jacqueline Lethbridge
<i>Director</i>	Chris Schultz
<i>Director</i>	Ian Cathro

*Commandeurs to be anointed  
to the Auckland Chapter* David McPherson



### BORDEAUX HARVEST DINNER

Traditional harvest dinners bring together family and friends for celebration and fellowship at the end of a long planting season. They are the culmination of months of hard work, commitment, and stewardship.

Liz Wheadon and Zane Winskill, our partners and friends at Glengarry, are hosting us at their “Vic Park” flagship store with a festive show to celebrate the Bordeaux harvest season.



*We start the evening in the bar area:*

Charcuterie platters on arrival

*Château Loupiac-Gaudiet 2018*

*Domaine de Chevalier Rosé Pessac-Léognan 2018*

*We make our way to the long family tables in the main tasting room:*

Harvest style dinner with red meats, chicken and a farandole of potatoes and vegetables

*Château Labegorce Margaux 2018*

*Château Labegorce Margaux 2010*

*It is cheese time:*

Le plateau de fromages

*Château Lacoste Borie Pauillac 2015*

*We end the harvest celebration on a sweet note:*

Dessert with digestif

*Cognac from Maison Lhéraud*

GLASSWARE PARTNER



### Château Loupiac-Gaudiet 2018

Located just across the river from Barsac, Loupiac is a great source of good value sweet wines. The soils are a mixture of clay and limestone, and the vines made up of 80% Semillon and 20% Sauvignon Blanc. All grapes are harvested by hand. Most châteaux here make simple late-harvest wines, but Loupiac Gaudiet employ a riskier strategy and wait for botrytis to arrive and turn their sweet wine into something extraordinary. The results are far closer to Sauternes than many wines from this appellation, whilst retaining Loupiac's inherent delicious freshness. The chateau fully deserves its reputation as the premier property in the region.



### Domaine de Chevalier Rosé Pessac-Léognan 2018

A very old estate with a lengthy history, designated as "Chevalier" on the noted 1763 map produced by engineer Pierre de Belleyme, the sustained use of the prefix "domaine" rather than the more recent "château" is an indication of its respectable age. In 1983, Domaine de Chevalier was acquired by leading Bordeaux wine merchants, the Bernard family, and it has been managed since then by Olivier Bernard. Domaine de Chevalier's wines are one of the leading expressions in the Pessac-Léognan appellation, and indeed one of Bordeaux' finest classed growths.



### Château Labégorce Margaux 2018

The history of Château Labégorce dates to the 14th century, being one of the largest (and most beautiful) wine estates in the entire Médoc. Even though during the French Revolution, there was an order to divide the land into three different estates, Château Labégorce continued to be the largest of all, with more than 600 acres of land. If there's a word that can describe Château Labégorce is "history". The classic castle, which until today remains the flagship of the property, was built in 1821. The terroir is magnificent! What else can you expect from 1st Growth's neighbour other than pure perfection? It is composed mainly of gravel, clay, sand, and limestone. The grapes are 50% Cabernet Sauvignon, 44% Merlot, 3% Cabernet Franc and 3% Petit Verdot. 2018 Château Labégorce Margaux is a beautiful Bordeaux blend that delivers a charming, elegant, and superb taste, and it comes from a supreme vintage in Bordeaux.



### Château Labégorce Margaux 2010

2010 is the debut vintage for consultant Claude Gros and the quality is the finest that has ever been tasted from this estate. Beginning in 2009, the neighbouring estate of Labégorce Zede was incorporated into Labégorce. With a slightly different blend than the 2018 vintage, it is made from a blend of 45% Cabernet Sauvignon, 45% Merlot and the rest Cabernet Franc and Petit Verdot that hit 14% natural alcohol, this sleeper of the vintage reveals a dense purple colour in addition to abundant notes of charcoal, spring flowers, black currants and subtle smoky barrique in the background. Medium to full-bodied and ripe with sweet tannin, this beauty should drink nicely for a decade and more!



### Château Lacoste Borie Pauillac 2015

Located on the Bages plateau in Pauillac, this château results of the division of the immense domain Grand-Puy Lacoste in the 18th century into Château Lynch-Bages and Château Grand Puy Ducasse. Classified fifth growth in 1855, François-Xavier Borie managed to raise Grand-Puy Lacoste among the best of the appellation. The second wine of the property is called Lacoste-Borie. Lacoste-Borie produces wines with a delicate bouquet, full of finesse and distinction. Wait from five to fifteen years before drinking to fully appreciate their concentration. We particularly love the fine, soft profile of the great vintages. This is a very enjoyable wine. There's subtle and welcoming grilled oak on the nose with smooth brambly fruits and acidity that is present but balanced. The tannins are well integrated with touches of menthol on the finish and a certain restraint that give clues to the appellation.



### Cognac from Maison Lhéraud

Since 1680, generations of the Lhéraud family have lived in the same 10th-century house in the small village of Lasdoux in the heart of the Petite Champagne region. The family's first cognac was made in 1802 ; a few bottles of this rare and precious cognac are still kept in the Lhérauds' private cellar they call "Paradis". Since that first bottling so many years ago, the Lhéraud family has passed down the traditions and knowledge that it takes to produce their exceptional cognacs and armagnacs. When Andrée and Guy Lhéraud inherited the domaine in the 1960s, they experienced some difficult times, and yet they never gave up. "There was a force in us. We had the land and so we knew..." Andrée lets the sentence complete itself. At that time, she was already handwriting the labels and applying them using a special flour-and-water glue. In 1970, Guy decided to stop selling the family's cognac to outside producers, and started marketing it under Cognac Lhéraud. Today, all Lhéraud cognacs and armagnacs are made from grapes from their own vineyards, with all of the winemaking, distillation, aging, bottling and labels done by the Lhéraud family.