

VERTICAL TASTINGS

LA PROPORTION DORÉE



2006 – 96 points

The nose is massive and rich white peach with petrol, brioche, chalk and dried citrus. The palate is restrained elegance on entry with the core yielding supple, well integrated citrus, spice box and apricot. Drink 2015 – 2020.

2007 – 96 points

The nose is mature, dried citrus and stone fruit, infused oils, brioche, salt and whiffs of sticky cotton candy. It is developing a deeper, rounder mouth feel; seamless richness, stunning vibrancy finishing with impressions of whole golden fruit and white chocolate. Just a wickedly gorgeous wine. Drink 2015 – 2020.

2008 – 95 points

The nose is a sweet, delicate chamomile, toasted sugar, maple sap and honey-drizzled pear tart. The palate is once again a beautiful cascade of ripe stone fruit, citrus and nectar-like flavor. So much going on here. The finish comes out of nowhere with polished silky notes of nuts and stone fruit. Drink 2015 – 2028.

2009 – 96 points

The nose is ripe, deep and sticky – dried citrus, honey, pear tart, quince, white blossoms and pulverized granite. Gorgeous on the palate – centered, seamless pear and peach with intriguing acidity. A stunning marvel. Drink 2015 – 2030.

2010 – 90 points

A nose of toasted sugar, lemon, salt, petrichor and vanilla. The palate is firm, bright pear and lemon, weighty at the core with notes of petrol and grains. My gut tells me to enjoy earlier than any other vintage. Drink 2015 – 2024.

2011 – 94 points

The nose is dense with lemon oil, carnauba, brine, vanilla bean, hazelnut, gravel and petrol. The palate is surprisingly fresh and vibrant on entry with pineapple and honeydew that gains complexity with air. Drink 2015 – 2025.

2012 – 95 points

The nose has a ripe cantaloupe, pine needle and dried lemon pulp character with whiffs of sweet whiskey. The palate has it all – texture, weight and seamlessness that can't be explained. The flavors show a toasted honey and pear with hints of vanilla and white currant. Drink 2015 – 2026.

2013 – 94 points

The nose is pure, and lilting honeyed lemon, mineral, allspice, pear, white currant, gooseberry, chamomile and white blossoms. The palate is firm, clean and vibrant with crisp pineapple and peach with solid mineral on finish. Drink 2016 – 2030.

BILLET DOUX

2009 – 100 points

Three years ago this wine was perfection and I approached it now with the trepidation of 'second date jitters'. The nose is golden peach, cassis, and vanilla with soft notes of orange peel, spun sugar and honey. The mouth feel is pristine, seamless and understated elegance with notes of mineral, concentrated stone fruits, finely integrated acidity and spice. It remains at the pinnacle of American sweet wines. Drink 2015 – 2040.

2010 – 94 points

Tasted twice, initially after 24 hours, then freshly opened. What follows is a composite. A nose of bright citrus, pineapple, quince in the nose, orange, ginger, honey and vanilla. Pineapple, citrus, toffee, apricot and peach on the palate, flecked with vanilla, blossoms and dried fruits. Drink 2015 – 2026.

2011 – 98 points

A gorgeous nose of blossoms, conifer, dried orange, graphite, subtle layering, diesel and grasses. The palate is rich and finely balanced with notes of coffee, pineapple. Apricot. Acid-driven citrus, and pie spice on the 60 second finish. Drink 2015 – 2040.

2012 – 99 points

A nose of dried meat, lemon curd, sea salt, apricot, white peach, pineapple with a note of toasted vanilla, blossoms and pine resin. The flavors are richly textured orange, apricot and verbena with fresh acidity. Finishes with crème brulee and integrated acidity. Gorgeous. Drink 2016 – 2040.