

FEATURED WINES

1998 Chateau Pomeaux Pomerol, France

Location. Location. Location. It's hard to imagine Chateau Pomeaux having a better one.

The Pomeaux vineyard — planted entirely to Merlot — is situated a mere mile from the most esteemed Merlot maker in the world: Chateau Petrus. It shares the same climate and the same soil makeup. And, like Petrus, Chateau Pomeaux Merlot just gets better and better with age.

Case in point: the featured 1998 Pomeaux, which is drinking beautifully now but figures to continue evolving positively for at least another year. The wine no doubt has benefited from being under the watchful eye of acclaimed vintner Michel Rolland.

What should one look for in a decade-old wine? Well, as the Pomeaux Merlot demonstrates, there should be fruit flavor, although not as "bright" as it was in its youth. There should be some earth-like qualities, as the wine mirrors its unique terroir. But most of all, the wine should be — and this wine is — nicely rounded and easy drinking.

TASTING NOTES

Grape Composition:

100% Merlot

Aging Vessels:

French Oak Barrels

Grape Source:

Estate Vineyard on Border
of Pomerol, France

When to Drink:

Now Through 2010

Aromas and Flavors:

Coffee, Cherry, Berry,
Plum, Earth & Toasty Oak

Our Tasting Panel Score:

90 Points

This well-aged French Merlot offers notes of coffee, cherry, berry, plum, earth and toasty oak.

FOOD PAIRING SUGGESTIONS: beef stew, lamb, or aged blue cheeses.

WINE RE-ORDER #: 16754

SKU 13002

View The Grapevine newsletter at www.vinesse.com/grapevine