

1999 Chateau Pomeaux Pomerol France

FEATURED
WINE
SELECTION

Chances are you've heard of Chateau Petrus. Chances are even better you've never tasted it.

In a world where limited-production "cult wines" can be nearly impossible to obtain, Petrus may be the cult wine of all cult wines.

Grown and made in the Pomerol appellation of Bordeaux, Petrus can run anywhere from \$5,000 per case in an "off" vintage to \$12,000 per case in an exceptional vintage. Yes, we're talking \$1,000 per bottle – if, and this is a big if, you can find it.

Because only around 3,000 cases are made each year, and because only around 10 to 25 percent are set aside for the U.S. importer, Petrus is always scarce.

Complicating matters for the average consumer is the fact that the importer deals with a very small group of wholesalers who, in turn,

will sell the wine to their select groups of wine shops and restaurants.

Those shopkeepers and restaurateurs, given their minuscule allotments, may not even stock Petrus on their shelves or print it on their wine lists. Instead, they'll make it available only to their cadre of special customers.

When one needs to know the guy who knows the guy who knows the guy, it can be next to impossible to crack the Petrus inner circle.

What to do? We like to seek out the wines of other Pomerol vintners – the neighbors of Petrus. We've never been disappointed by the quality of these wines – particularly those from Chateau Pomeaux – and we love the fact that they are within the budgets of us "normal people."

TASTING NOTES

Grape Composition:

100% Merlot

Grape Source:

Pomerol Appellation of France's Bordeaux Region

Aromas and Flavors:

Mocha and Blackberry, With a Mild Winter Spice Finish

When to Drink:

Now Through 2008

Our Tasting Panel Score:

90 Points

*Cut out
this wine tag
and keep it with
your wine as
a handy
reference.*

1999 Chateau Pomeaux Pomerol

The grapes used to make this wine came from the same appellation that produces the world-famous Chateau Petrus wine. This Pomerol palate pleaser offers notes of mocha and blackberry, with a mild winter spice finish.

Food pairing suggestions: black bean or lentil soup, or a thick, juicy steak.

Call 1-800-823-5527 to order more of this wine.