



## WINES

Here's how Gaetan Lagneaux, the owner and founder of Château Petit Bocq as we know it today, talked about his wine:

What we like in a wine is and always will be subjective. It is a special and fleeting relationship, the expression of a specific terroir, a chosen vintage at a specific point in time, a bond between the wine and the taster.

Our wines are the best reflection of our philosophy, which is that every single plot is unique and deserves to be part of our Grand Vin. To reach this level of excellence, we adapt our methods for each individual plot and we plan every step and every intervention methodically throughout the year.

This is why we only make one wine, and you will never find wine from our carefully tended plots in any other blend.

Château Petit Bocq's uniqueness also comes from its unusually oaky bouquet, which really makes it stand out: nicely balanced and lightly toasted oak brings out aromas of mocha, coffee and black fruits.

In conclusion, we strive to produce a great wine that combines the best of Bordeaux and Médoc, but is also proud of its Saint Estèphe origins. We favour finesse and balance over excessive ripeness, a combination best described as "an iron hand in a velvet glove". Our wine provides excellent value for money and it's a perfect companion to a nice meal.

*"Maybe not the best Saint-Estèphe wine, but definitely one that will become a favourite for many."*

Dr Gaetan Lagneaux

### RATINGS AND REVIEWS IN TRADE PUBLICATIONS

#### **Terre de Vins N°47, Mai/Juin 2017, « Primeurs 2016, mode d'emploi » 16/20**

*Frankly, a nice evolution. A smoky nose with elegant oak undercurrents, soft and silky attack, generous palate and, on the finish, well-capped and slightly coarse tannins, sign of a beautiful future.*

#### **Guide Hachette des vins - Mil 2014 : Cité**

*Remarkable consistency [...] After the untimely death of the owner in 2012, his son Adrien took over [...] This wine also stands out for its expressive bouquet, featuring notes of vanilla and toast (mocha), with aromas of tangy fruit coming through. On the palate, its lively tannic structure and a finish featuring notes of berries and spices give it great ageing potential.*

#### **Neal Martin - Guide Parker « Wine Advocate » Mil 2016: 91**

*The 2016 Petit Bocq is deep garnet-purple in color with cedar and earth aromas over a core of red and black currants, cherries and underbrush. The medium-bodied palate is elegant, vibrant and refreshing. (Lisa Perrotti-Brown) The 2016 Petit Bocq has quite a rich bouquet with baked cherries, kirsch, savory fruit and quite noticeable new oak that will need to be subsumed. The palate is medium-bodied and toasty on the entry, slightly hard tannin at first, although they mellow towards the second half with flecks of dark chocolate towards the finish. It is a fine Saint-Estephe, but I would have just dialled down the new oak here.*

#### **Guide Parker « Wine Advocate » - Mil 2015: 85**

*Tasted at the Cru Bourgeois annual tasting the 2015 Petit Bocq showed a lot of new oak on the nose, perhaps more than I would have liked in proportion to the fruit underneath. The palate is medium-bodied with a candied entry, again, the oak very demonstrative and dominating the finish with its wood tannins. As I intimated in my en primeur report, I fear this might have been over-egged during élevage.*

#### **Wine Spectator, June 2011**

##### **89/100 CHATEAU PETIT BOCQ 2010**

*Displays a pronounced apple wood note up front, giving way to racy red currant and plum fruit stitched to singed cedar and warm paving stone notes on the finish. A very precise, taut and racy style that should age well in the mid-term. Best from 2015 through 2025 - 8.333 cases made.*

#### **Guide Gault & Millau**

##### **14/20 CHATEAU PETIT BOCQ 2012**

*Beautifully fruity, the nose is fresh and generous. Elegant tannins, tense and mouth-watering.*

#### **Guide Hubert, 2017**

##### **14,5/20 CHATEAU PETIT BOCQ 2014**

*Very powerful nose, black fruit aromas, liquorice and violet, clearly influenced by barrel ageing, generous and very warm mouthfeel, with tight tannins that will level off, a nice aftertaste and great potential.*