

# TASTING NOTES

Date: 28 march 2009



Wine & Producer: château lapelletrie

Vintage & Region: 2005 – st-émilion grand cru bordeaux

<b>Appearance</b>	
Clarity:	<input checked="" type="checkbox"/> bright <input checked="" type="checkbox"/> clear <input type="checkbox"/> dull <input type="checkbox"/> hazy <input type="checkbox"/> faulty: _____
Intensity:	<input type="checkbox"/> water-white <input checked="" type="checkbox"/> pale <input type="checkbox"/> medium <input type="checkbox"/> deep <input type="checkbox"/> opaque
Color:	<input type="checkbox"/> lemon-green <input type="checkbox"/> lemon <input type="checkbox"/> gold <input type="checkbox"/> amber <input type="checkbox"/> brown <input type="checkbox"/> pink <input type="checkbox"/> salmon <input type="checkbox"/> orange <input type="checkbox"/> onion-skin <input type="checkbox"/> purple <input checked="" type="checkbox"/> ruby <input type="checkbox"/> garnet <input type="checkbox"/> tawny <input type="checkbox"/> brown
Other:	<input checked="" type="checkbox"/> tears <input type="checkbox"/> deposit <input type="checkbox"/> pétillance <input type="checkbox"/> highlights/rim: paler at rim
<b>Nose</b>	
Condition:	<input checked="" type="checkbox"/> clean <input type="checkbox"/> unclean: _____
Intensity:	<input type="checkbox"/> light <input checked="" type="checkbox"/> medium ( ) <input type="checkbox"/> pronounced - deep
Stage	<input type="checkbox"/> youthful <input checked="" type="checkbox"/> developing <input type="checkbox"/> fully developed <input type="checkbox"/> past <input type="checkbox"/> deliberate oxidation
Aromas:	<input checked="" type="checkbox"/> fruit: raspberries, strawberries, blueberries – ripe & tender <input checked="" type="checkbox"/> floral: violet, floral quality <input checked="" type="checkbox"/> spice & vegetal: sweet spices <input checked="" type="checkbox"/> other: elegant, refined, subtle, delicate
<b>Palate</b>	
Sweetness:	<input checked="" type="checkbox"/> dry <input type="checkbox"/> off <input type="checkbox"/> medium-dry <input type="checkbox"/> medium <input type="checkbox"/> medium-sweet <input type="checkbox"/> sweet <input type="checkbox"/> luscious
Acidity:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium ( + ) <input type="checkbox"/> high
Tannin:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium ( + ) <input type="checkbox"/> high <input checked="" type="checkbox"/> ripe <input type="checkbox"/> unripe <input checked="" type="checkbox"/> fine <input type="checkbox"/> coarse
Alcohol:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium ( + ) <input type="checkbox"/> high <input type="checkbox"/> fortified ( )
Body:	<input type="checkbox"/> low <input checked="" type="checkbox"/> medium ( + ) <input type="checkbox"/> full
Intensity:	<input type="checkbox"/> light <input checked="" type="checkbox"/> medium ( + ) <input type="checkbox"/> pronounced
Flavours:	<input checked="" type="checkbox"/> fruit: raspberries, , cherries, <input type="checkbox"/> floral: <input checked="" type="checkbox"/> spice & vegetal: sweet spice, vanilla <input checked="" type="checkbox"/> other: very bitter
Other:	<input checked="" type="checkbox"/> texture: chalky tannins, bitter after-taste <input checked="" type="checkbox"/> balance: in balance
Length:	<input type="checkbox"/> short <input checked="" type="checkbox"/> medium ( ) <input type="checkbox"/> long
<b>Conclusion</b>	
Quality:	<input type="checkbox"/> faulty <input type="checkbox"/> poor <input checked="" type="checkbox"/> acceptable <input type="checkbox"/> good <input type="checkbox"/> very good <input type="checkbox"/> outstanding
Reasons & Theme:	balance – concentration – complexity – length  premium wine – an elegant and refined nose changed into a very disappointing palate with a bitter and unpleasant finish. although alcohol, tannin, and acidity in balance, the bitterness is empowering the fruit and the elegance perceived on the nose. depth, finesse, and complexity of the nose shows it was made from excellent raw materials.
Readiness:	<input type="checkbox"/> needs time ( ) <input checked="" type="checkbox"/> ready but can age ( 3-4 years ) <input type="checkbox"/> at peak <input type="checkbox"/> declining <input type="checkbox"/> past