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BOB TYRER ON THE BOTTLE

I began this column four years ago with the question: "What should we drink in a depression?" The answer was: "Anything we can get our hands on." I can't say much has changed since then in either the economy or my attitude to wine. The Sunday Times, however, is changing, and next week I won't be on this page any more. Mr Gill and I are scooting off to the Magazine to be part of its new food and drink section.

So what can we get our hands on now that wasn't available four years ago? New vintages, obviously. The year in question, 2009, turned out to be yet another super-année all over France, and then 2010 was also feted in Bordeaux and Burgundy. Having spent too much on 2005 (the previous hero year) and then 2009, I went cold on 2010 and bought almost none when it was offered *en primeur* (that's when it's still in barrel and supposedly bargain-priced). Not my most sensible decision. I've just tried a few mid- to low-priced 2010s, and the best are scintillating — brightly fruity in a clean, unbaked (ie, not new world) way, with a light tannic bite, great depth of flavour and freshness that makes them highly drinkable now. These are all Médoc crus bourgeois, an old classification that has been revamped to emphasise quality.

My bye-bye to Style message was going to be a write-up on each of them, but, horrors, I've discovered that you and I can't get our hands on them in the shops yet, as they haven't been shipped from Bordeaux. There are cheaper 2010s around for very early drinking, but, although they're generally okay, I'd hold fire for the crus bourgeois, which will probably be priced in the mid-teens. Make a note of these names: Duthil, Labat, Paveil de Luze and Pontoise Cabarrus. There are bound to be many others just as good. Oh, here's one: Château Fleur La Mothe 2010. It has all the virtues and you can buy it now after all (£14, sundaytimeswineclub.co.uk). Blimey, and another: Caronne Ste-Gemme (£17, cambridgewine.com). Go for it.

But I'll end with a completely different goodbye message. What I didn't know four years ago was that I would never really get to grips with Portuguese wine. Forgive me: the whites in particular are unfairly ignored, and I'll make up for it in my other place. For a start, here are three that I'm only

just getting to know.

LIQUID HUNCHES

✦ **Fitapreta, Palpite Branco, 2009 (£17.50)** Dried mango and lemon — needs a dish of fish (theexceptionalwinecompany.com)



✦ **La Rosa White, Quinta de la Rosa, 2010 (£15)** Complex bright fruit and fennel (bbr.com)



✦ **Tons de Duorum, Douro White, 2011 (£8)** A simple but well-made restorative for the end of a bad day (tanners-wines.co.uk)

