



## 2017 Bordeaux Subskription

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**Rottweil, 4. April 2018**

Sehr geehrte Kunden, liebe Bordeaux-Freunde,

es geht los. Für mich erst am 8. April. Aber die Freunde der rein schreibenden Zunft sind schon fleissig am schlürfen und notieren. Und heute kam schon der erste Wein. Guiraud. Sauternes. Immer ein sicherer Wert. Aber ich würde noch warten.

Mit den besten Wünschen

Ihr  
Michael Grimm

### 2017 : no risk, no fun.



**Staphan Graf Neipperg:** „...2017 is living proof that it is still Mother Nature who holds the reins, for better or worse. 2017 was a vintage which is almost synonymous with the great late frost which swept much of Europe, though the damage it caused varied greatly in different regions. So, to look back on this atypical, 2-in-1 vintage...

The winter and early spring were extremely mild and dry, in fact one of the driest of the century so far. This naturally led to quite uniform early budding, from the 26th of March in some of our plots, and an initial phase of rapid growth.

In the second half of April, however, the weather changed with the arrival of an anticyclone marked by clear skies and a north-easterly wind. The air mass therefore cooled and temperatures fell fast.

The nights of the 27th and 28th of April were devastating, not only because of the intensity of the cold but also the vast area where it struck. No

region was spared: the only difference was the scale of the damage. 65% of the production at Château Canon La Gaffelière was affected, while at Clos de l'Oratoire it was 70%, Château Peyreau over 90%, and Château d'Aiguilhe 60%. Only La Mondotte was spared.

After the initial shock and despondency that an event like this causes, it was time to set to work. It was time to seriously take stock of the situation. What should we do? Prune? Rush to work without a plan? No. It was essential instead to take time, to wait, to watch and keep watching, and to weigh up the life force still present in the wood of the vines... and only then intervene and fight...

Marking the vines, taking action to prevent disease, analysing the petioles, applying liquid compost, etc. There was a great deal of work to be done - painstaking, but necessary for the future, working in the short term for a second generation of grapes. Yes, that was what it was about... betting on the second generation of this 2-in-1 vintage.

After the frost, the weather in spring was radiant and almost summerlike. Temperatures above the seasonal norms, combined with a dry spell that lasted until the end of June, led to a quick and consistent flowering, starting on the 15th of May in the earliest plots!

While late June was very wet, summer was amazingly dry, exacerbating the water shortage of the winter, even in clay soils. Rain at the beginning of September brought the grape skins to full maturity, and the ripening process was very uniform.

Painstaking work that marked the whole vintage reached its culmination during the harvest, with the combination of first and second-generation bunches: picking of the first-generation grapes began on the 14th of September, finishing on the 29th, while the second generation was harvested between the 3rd and the 10th of October. At this stage of development, our different crus are all fresh and elegant, displaying rich aromas, and tannins.

## Divine & Co.

In keeping with our ongoing desire to reduce soil compaction, and further to successful tests done last year, Eric's horses are back in the vineyard!

Divine, Amaryllis, and Ector are working at the moment to gently plough alongside the young vines... Yes, these massive draught horses are actually high-precision machines!

Another less visible, but no less useful activity goes on underneath their hooves. RCW (Ramial Chipped Wood), which we have been using throughout our vineyards for the past several years, completes the work done by our dear horses.

The spreading of thick layers of various kinds of crushed wood (excluding conifers) recreates humus with extremely rich microbial life and helps to maintain constant humidity. This mycotic environment dramatically improves soil structure and oxygen content. The symbiotic relationship between the soil and the vine is definitely improved. The vines

are more resistant to drought and unquestionably suffer less from fungal diseases. Associated with various environmentally-beneficial plants (vetch, barley, and black radish, among others), this method also enhances rooting for young vines.



Château	Klassifikation	BV	EUR/FI. netto	EUR/FI. brutto
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*Notizen von Michael Grimm + zusätzliche Bewertungen*

Guiraud	1er Grand Cru Classé		36,89	43,90
<b>Winespectator (92-95):</b> "...Lively, featuring orange peel, white peach, almond cream and apricot flavors that stay juicy and brightly defined. Elegant overall, with power in reserve.— <i>J.M.</i> "				

### Liefer- & Zahlungsbedingungen für Subskription : Auslieferung voraussichtlich im 1. Halbjahr 2019

Bewertungen anderer Verkoster ohne Gewähr. Alle Endpreise verstehen sich einschließlich Glas, Kiste/Karton und inkl. der derzeit gültigen Mehrwertsteuer in Höhe von 19%. Wir behalten uns vor, Ihnen die Differenz bei einer Mehrwertsteuererhöhung bis zur Auslieferung der Weine nachzubelasten. Nach Ihrer Bestellung erhalten Sie eine Rechnung, welche ohne Abzug innerhalb von 8 Tagen zahlbar ist. Bankeinzüge erfolgen ebenfalls rein netto. Keine Mindestbestellmenge. Ihre Bestellung ist beliebig sortierbar. Unsere Angebote sind stets freibleibend. Ab 24 Flaschen erfolgt die Lieferung an eine Adresse innerhalb von Deutschland frei Haus und auf Risiko der Bacchus-Vinothek. Bei Mindermengen verrechnen wir folgende, anteilige Frachtkosten: 1-18 Fl. = EUR 9,-/Sendung und 19-23 Flaschen = EUR 9,-. Keine Gewähr für angegebene Punktebewertungen. Ansonsten gelten die Allgemeinen Geschäftsbedingungen (siehe Homepage).

### Bewertungen / Copyright / Quellen:

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