

# 2009 Chateau d'Aurilhac



**Category:** France  
**Brand:** Chateau d'Aurilhac  
**Region:** Bordeaux - Haut Medoc  
**Varietal:** Cabernet Sauvignon Blend  
**Style:** Red Wine

For most of its history, the Haut-Médoc was a vast region of salt marshes used for animal grazing rather than viticulture. In the 17th century, Dutch merchants began an ambitious drainage project to convert the marshland into a usable vineyard area. Their objective was to provide the British market a wine alternative to the Graves and Portuguese wines that were dominating the market. Using technology that was advanced for that time, the Dutch were able to convert enough marshland to allow large estates to form all along the Gironde. Soon the Bordeaux wine regions of Margaux, Saint-Julien, Pauillac and Saint-Estèphe took shape. By the 19th century, the wine region of the Haut-Médoc was one of the most prosperous in France, with wines that had an international reputation that would be unparalleled till the late 20th century

## Reviews

### Robert Parker 87-89 Points

Long-time readers know d'Aurilhac is one of my favorite under-the-radar Bordeaux in top vintages. This impressively made Medoc offers a lot of quality for its price. The 2009 reveals copious black cherry, black currant, earth, and spice notes intertwined with a hint of background oak. A luscious texture, a succulent style, and a juicy, long finish suggest it will drink well for 5-7 years.

### Neal Martin's Wine Journal 90 Points

This recommended Cru Bourgeois '09 has a well-defined, crisp bouquet with blackberry, cedar and a touch of sous-bois - well integrated oak here. The palate is crisp and quite sweet on the entry with ripe red cherries, fresh strawberry and quite tart. Left 30 minutes in the glass, the d-Aurilhac finally moved up several gears, attaining harmony and focus. This wine is silky smooth on the finish, quite lush but with the acidity to keep it all in balance. I ended up really enjoying this Haut-Medoc, but do allow it 45-60 minutes to open up. Tasted October 2011.

