

Video Worksheet: Bordeaux Values with James Molesworth

1. Wines from different appellations carry different price tags. James defines value in Chile as \$10-15 and in Bordeaux as about \$_____ or less.
2. Pauillac, Pomerol and St.-Emilion are a few of the Bordeaux's more famous appellations or growing areas. When looking for value, check out some of Bordeaux's less-prestigious appellations such as the two in this video:
_B_____ and _B_____ S_____.
3. Although wines from these two appellations may be made from grapes grown anywhere within the Bordeaux appellation the _____ appellation has stricter regulations that affect items such as _y_____ and _a_____.
4. Terroir—the combination of grapes, _s_____ and winemaker that gives a wine its character—is key. When considering wines from areas with less-than-top _s_____, the vintage and winemaker become even more important.
5. Bordeaux's red wines may be blended from five red grape varieties:
_M_____ and _C_____ F_____, which make the wines in this video, as well as Cabernet Sauvignon, Petit Verdot and Malbec.
6. The _M_____ grape contributes more *red/purple (circle one)* fruit flavors; _C_____ F_____ contributes more *red/purple (circle one)* fruit flavors.
7. Compared to Bordeaux's most prestigious—and expensive—bottlings, value wines are *more/less (circle one)* ready drink upon release, display *more/less (circle one)* depth of fruit and minerality, and are *more/less (circle one)* age-worthy.

Wines featured in this video

Château Jean Faux Bordeaux Supérieur 2008 88 points \$28

Graphite and anise notes frame pure black cherry fruit in this polished red. Firm tannins and fresh acidity keep it all balanced and racy through the mineral-tinged finish. Drink now through 2015. –TM

Ets Thunevin Bordeaux Mauvais Garçon 2008 88 points \$33

This has a nicely chalky frame, with sweet tobacco, plum sauce and mulled spice notes that all glide through the focused medium-weight finish. Merlot and Cabernet Franc. Drink now through 2013. –JM

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