Château Gloria 2000

CSPC# 742342	750mlx12	12.5% alc./vol.	
Grape Variety Appellation Website General Info Vintage	65% Cabernet-Sauvignon, 25% Merlot, 5% Cabernet Franc, 5% Petit Verd St. Julien http://www.domaines-henri-martin.com/en/chateau-gloria While many Bordeaux Chateaux have long histories in the region, especially in Medoc, that is not the case with Chateau Gloria. In fact, it's a relatively new es that when compared to its peers, was born quite recently. You could say, Chat Gloria dates back to 1903, but that is not exactly the case. The creator of Chat Gloria, Henri Martin was born in 1903. Martin had a background in Bordeaux to before his first birthday. His birth took place at a neighboring St. Julien estate, Gruaud Larose. Henri Martin was born on the property. background since the was born. Obviously, Henri Martin purchased 6 hectares of vines located in Left Bank in the St. Julien appellation. The vines were previously the property Chateau Beychevelle. Martin made the purchase on the advice of his friend, Je Charles Cazes. Cazes is the father of Jean Michel Cazes of Chateau Lynch Bage early purchase eventually grew into Chateau Gloria. It took time, but eventual able to cobble together a total of 48 hectares for Chateau Gloria. Forty years a created Chateau Gloria, Henri purchased his first 1855 Classified Growth, Chate Pierre , also located in St. Julien. Aside from the classified growth, Chateau St. which we already mentioned, they also produce the following wines; Bel Air fr Haut Medoc, Pey Martin from St. Julien and Haut Beychevelle Gloria, which co from St. Julien as well. Rumours had been emanating from Bordeaux since the first Merlot grape was		t y e t.
Vineyards	proclamations from others, special. The weather leading mid-September there was we to the end of the Cabernet of rain to refresh the vines and Across the board the wines many displaying the structur wonderful late summer weat summer weather seems to the big 4 Médoc communes	tin mid September. Whispers from some quarters, great , all unanimous that 2000 was going to be something quite ng up to the harvest had been perfect and from mid-July to virtually no rain at all. The fine weather continued through Sauvignon harvest in mid-October with only one day of d momentarily worry the vignerons. Is boast ripe succulent fruit and fine, firm, tannins, with ure, depth and length that mark out truly great claret. The eather seems to have truly, great claret. The wonderful late have given the Médoc the edge (st Julien is the smallest of s), producing marginally more complex wines. tares, with an average vine age of 40 years, spread across	ACCOUNT OF STREAM
	appellation (bordering Paui clay and sand. The grapes a Franc and 5% Petit Verdot.		
Vinification/ Maturation	way in heat-regulated stain which can be laid down for	n picked by hand, the harvest is vinified in the traditional nless-steel vats, in order to produce truly exceptional wines r a long time. The wine then spends 14 months being aged f 40% of them being replaced every year.	
Tasting Notes	65% Cabernet-Sauvignon, 2 Lovely, intense, deep colou	25% Merlot, 5% Cabernet Franc, 5% Petit Verdot. Ir. Well-developed bouquet, with hints of chocolate and round and rich on the palate, with good balance and	
Production Cellaring	20,000 cases made Drink 2010-2020		



Scores/Awards
90 points - James Suckling, Wine Spectator - March 31, 2003
89-91 points - James Suckling, Wine Spectator - Web Only 2001
90 points - Robert Parker, Wine Advocate #189 - June 2010
89 points - Robert Parker, Wine Advocate #146 - April 2003
87-89 points - Robert Parker, Wine Advocate #139 - February 2002
82-84 points - Neal Martin, Wine Journal - May 2004
92 points - James Suckling, JamesSuckling.com - March 8, 2012
87 points - Roger Voss, Wine Enthusiast - June 1, 2033
16.5 points - Chris Kissack, The Wine Doctor - May 2004
88 points - Jean Marc Quarin (score only)
90 points - Jeff Leve, thewinecellarinsider.com - May 27, 2013
Review Only - Stuart Rae, Berry & Rudd Wine & Spirit Merchants
15 points - Unum Wine Magazine (score only)
17 points - La Revue du Vin France (score only)

Reviews

"Lovely berry and tobacco and mineral character. Medium-bodied, with fine tannins and a silky finish. First bottle was slightly papery. Best after 2007. 20,000 cases made." - JM, Wine Spectator

"A pretty, juicy wine, with velvety cherry and toasted oak character. Medium- to full-bodied, with good tannins and a medium to long finish. Score range: 89-91" - JM, Wine Spectator

"This beautiful Bordeaux fruit bomb offers abundant notes of black currants, herbs, cherries, cedar, and spice box. Fleshy and medium to full-bodied with no hard edges, the 2000 Gloria is a total thrill to consume. Enjoy it over the next decade, perhaps longer." - RP, Wine Advocate

"An excellent complex, evolved, and deliciously fruity effort, this medium-bodied 2000 exhibits sweet, herbtinged, cassis fruit, cedar, and spice box notes, along with abundant glycerin and flesh. This well-endowed Gloria should drink well between 2004-2015." - RP, Wine Advocate

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"First tasted in April 2001 when the nose was muted. Fine tannins but lacks a little depth and harmony. A charming sweet cherry finish with a touch of sandalwood. Tasted again in May 2004. A moderate nose of mulberry and earth - quite Grave-like. The palate is supple with rustic blackberries, earth and a slight coarse texture. Moderate tannins. Not a disaster, just not very engaging." - NM, Wine Journal

"I arrived in Hong Kong and my girlfriend already organized a dinner at 8 ½ restaurant in Central. This is the only Michelin three-star Italian restaurant on the island.

But she has a magnum of 2000 Gloria in hand instead of Italian wine! Who is going to complain? We ordered a grilled rib eye for two to go with our beautiful red. It was Australian grain feed wagyu that had been aged six weeks. It really did melt in your mouth. Served it with a simple spinach salad. Anyway, the wine improved from the minute it was decanted, showing a full and velvety palate with soft textured tannins and wet earth and minerals with plum flavors. There were some dried herbs too. It was round and delicious.

- JS, JamesSuckling.com

"Untypical of Saint-Julien, this wine is solid, chunky, quite foursquare. But it has good punch, richness and depth, along with concentrated black fruits."

- RV, Wine Enthusiast

Reviews "Opulent ripe blackberry and currant summer pudding nose. Quite New World upfront stewed style. Needs a bit more subtlety to be typical Bordeaux but very attractive none the less. Drink 2003" - Decanter.com

"A lovely, intense, stylish, minerally St Julien fruit on the nose. Full and textured palate, with a ripe, supple tannic structure. Firm acidity. Complexity of fruit. Certainly, has the edge on the 1999. Nevertheless, not as impressive as many other 2000s I have tasted. Needs five years plus." - CK, The Wine Doctor

"If you're looking for power, find another wine. This is about finesse, elegance and current drinkability. The nose offers tobacco, black cherry and earthy scents. The palate is refined, soft and already serving the goods. It's probably not going to make it to old age, but there is no rush to drink this before it hits 20." - JL, thewinecellarinsider.com

"A well-aged claret showing cassis notes and secondary bouquet of pencil shavings, herbs and cigar box on the nose. The palate is well balanced, loaded with Asian spices, black pepper. A wine to consume now and over the next 3 - 4 years."

- SR, Berry & Rudd Wine & Spirit Merchants

