

Grand Jury Européen (GJE)

TASTING SESSION REPORT

Date : 6-9 January, 2005

Venue : Bauer Hotel, Venice, Italy

Theme : Bordeaux Wines from the 2000 Vintage

Storage : All wines stored in EuroCave Wine Fridges at 57 degrees Fahrenheit prior to Service which was at 61-63 degrees Fahrenheit.

Glasses : Italesse Reference Vertical No.2

Tasters –Permanent Members of GJE invited for this Session

Germany : Joël Payne, Otto Geisel

Austria : Peter Moser

Belgium : Louis Havaux

France : Philippe Bourguignon – Eric Beaumard – Bernard Burtschy – Olivier Poussier
Stéphane Derenoncourt – Laurent Vialette – François Wilhelm

Italy : Gabriele Bava – Alessandro Masnaghetti – Ernesto Gentili – Marco Reitano
Enzo Vizzari – Gianpaolo Motta – Moreno Petrini

Luxembourg : Abi Duhr

Holland : Ronald de Groot

Portugal : Dirk van der Niepoort

United Kingdom : Anthony Hanson, M.W.

Switzerland : Jacques Perrin – Patrick Regamey

USA : Wilfred van Gorp

Invited Tasters

Henri de Pracomtal – Bernard Hervet – Luciano Sandrone – Paolo Baracchino – Jean Guyon

GJE Partners

British Airways – Bauer Hôtel – Country-Club Geneva – Taransaud – Eldor – EuroCave –
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Legal Entity; under the Auspices of:

Mr. Paolo Baracchino, Lawyer (Florence).

TASTING RESULTS :

Rank	BANK	WINE - CHATEAU	PTS	COH	Appellation	QPR
1	RIGHT	Pavie	93,81	*****	<i>Saint-Emilion grand cru</i>	**
2	RIGHT	La Mondotte	92,80	***	<i>Saint-Emilion grand cru</i>	*
3	LEFT	Pape-Clément	92,42	****	<i>Pessac-Leognan</i>	****(*)
4	RIGHT	Monbousquet	92,28	****	<i>Saint-Emilion grand cru</i>	***(*)
5	LEFT	Lynch-Bages	92,03	*****	<i>Pauillac</i>	***(*)
6	RIGHT	Ausone	91,55	***	<i>Saint-Emilion grand cru</i>	*
7	RIGHT	La Fleur de Boüard	91,15	*****	<i>Lalande-de-Pomerol</i>	*****
8	RIGHT	De Valandraud	91,08	*****	<i>Saint-Emilion grand cru</i>	*(*)
9	RIGHT	Canon La Gaffelière	90,94	**	<i>Saint-Emilion grand cru</i>	*****
10	RIGHT	d'Aiguilhe	90,61	*****	<i>Côtes-de-Castillon</i>	*****
11	RIGHT	Beau-Séjour Bécot	90,36	****	<i>Saint-Emilion grand cru</i>	****
12	RIGHT	Clos de l'Oratoire	90,35	*****	<i>Saint-Emilion grand cru</i>	**(*)
13	RIGHT	Petrus	90,27	***	<i>Pomerol</i>	*
14	RIGHT	Quinault L'Enclos	90,15	****	<i>Saint-Emilion grand cru</i>	****
15	RIGHT	Berliquet	90,11	**	<i>Saint-Emilion grand cru</i>	****(*)
16	LEFT	Haut-Condissas	90,09	***	<i>Medoc</i>	*****
17	RIGHT	La Clusière	90,07	**	<i>Saint-Emilion grand cru</i>	****(*)
18	LEFT	Margaux	90,06	****	<i>Margaux</i>	*
19	RIGHT	Cheval Blanc	89,49	**	<i>Saint-Emilion grand cru</i>	*
20	RIGHT	Le Tertre Roteboeuf	89,47	*	<i>Saint-Emilion grand cru</i>	*(*)
21	RIGHT	Reignac	89,35	*****	<i>Bordeaux</i>	*****
22	LEFT	La Mission Haut-Brion	89,26	*****	<i>Pessac-Leognan</i>	*
23	RIGHT	Rol-Valentin	89,01	*	<i>Saint-Emilion grand cru</i>	***
24	RIGHT	Barde-Haut	89,00	***	<i>Saint-Emilion grand cru</i>	****
25	LEFT	Léoville-las-Cases	88,94	***	<i>Saint-Julien</i>	*
26	RIGHT	Clos Fourtet	88,92	***	<i>Saint-Emilion grand cru</i>	****
27	RIGHT	Le Plus de la Fleur de Boüard	88,89	**	<i>Lalande-de-Pomerol</i>	**
28	RIGHT	Latour à Pomerol	88,81	*****	<i>Pomerol</i>	**
29	RIGHT	Péby-Faugères	88,77	*****	<i>Saint-Emilion</i>	**
30	RIGHT	Virginie de Valandraud	88,67	***	<i>Saint-Emilion grand cru</i>	****(*)
31	RIGHT	La Fleur de Gay	88,63	*	<i>Bordeaux</i>	***
32	RIGHT	La Tour Figeac	88,60	****	<i>Saint-Emilion grand cru</i>	*****
33	LEFT	Sociando-Mallet	88,57	****	<i>Haut-Medoc</i>	****(*)
34	RIGHT	Clos l'Eglise	88,53	*****	<i>Pomerol</i>	*
35	RIGHT	Angelus	88,45	***	<i>Saint-Emilion grand cru</i>	**
36	RIGHT	Hosanna (Moueix)	88,44	****	<i>Pomerol</i>	**(*)
37	RIGHT	Croix de Labrie	88,42	*	<i>Saint-Emilion</i>	**
38	RIGHT	Griffe de Cap d'Or	88,38	*****	<i>Saint-Georges-Saint-Emilion</i>	*****
39	LEFT	Mouton-Rothschild	88,34	*****	<i>Pauillac</i>	*
40	RIGHT	Pavie Decesse	88,28	****	<i>Saint-Emilion grand cru</i>	**(*)
41	RIGHT	La Dominique	88,25	*	<i>Saint-Emilion grand cru</i>	****
42	RIGHT	Pierre de Lune	88,19	**	<i>Saint-Emilion grand cru</i>	****(*)
43	LEFT	Clarke	88,17	*****	<i>Listrac-Medoc</i>	*****
44	RIGHT	Le Bon Pasteur	88,08	*	<i>Pomerol</i>	***
45	LEFT	Pichon Longueville Comtesse	88,01	*	<i>Pauillac</i>	**
46	RIGHT	La Conseillante	87,99	***	<i>Pomerol</i>	*(*)
47	RIGHT	Troplong-Mondot	87,92	***	<i>Saint-Emilion grand cru</i>	***(*)
48	LEFT	La Lagune	87,89	*****	<i>Pessac-Leognan</i>	*****

49	RIGHT	Dassault	87,82	***	<i>Saint-Emilion grand cru</i>	*****
50	LEFT	Malescot Saint-Exupéry	87,80	***	<i>Margaux</i>	****
51	LEFT	Pichon Longueville Baron	87,65	*	<i>Pauillac</i>	**(*)
52	LEFT	Malartic-Lagravière	87,65	****	<i>Pessac-Leognan</i>	*****
53	RIGHT	Lusseau	87,65	*****	<i>Saint-Emilion grand cru</i>	****(*)
54	RIGHT	La Couspaude	87,62	****	<i>Saint-Emilion grand cru</i>	****
55	LEFT	Maroillia	87,59	****	<i>Margaux</i>	*(*)
56	LEFT	Montrose	87,54	***	<i>Saint-Estèphe</i>	**(*)
57	RIGHT	Franc-Mayne	87,51	**	<i>Saint-Emilion grand cru</i>	****(*)
58	RIGHT	Bellevue	87,47	****	<i>Saint-Emilion grand cru</i>	***(*)
59	RIGHT	Grand-Mayne	87,46	**	<i>Saint-Emilion grand cru</i>	***(*)
60	LEFT	Latour	87,41	***	<i>Pauillac</i>	*
61	LEFT	Du Tertre	87,38	*****	<i>Margaux</i>	*****
62	RIGHT	Fontenil	87,38	**	<i>Fronsac</i>	****
63	LEFT	Domaine de Chevalier	87,36	****	<i>Pessac-Leognan</i>	****(*)
64	LEFT	Haut-Bergey	87,36	*****	<i>Pessac-Leognan</i>	*****
65	RIGHT	Beauregard	87,29	*****	<i>Pomerol</i>	****
66	RIGHT	Clos de l'Eglise (Perse)	87,25	***	<i>Côtes-de-Castillon</i>	*****
67	RIGHT	Pavie-Macquin	87,24	****	<i>Saint-Emilion grand cru</i>	***
68	LEFT	Rauzan-Ségla	87,15	****	<i>Margaux</i>	****
69	LEFT	Cantenac-Brown	87,12	****	<i>Margaux</i>	****
70	RIGHT	Trotanoy	87,03	*****	<i>Pomerol</i>	*(*)
71	LEFT	Lagrange	86,95	*	<i>Saint-Julien</i>	****
72	LEFT	Chasse-Spleen	86,94	****	<i>Moulis-en-Medoc</i>	****(*)
73	LEFT	Branon	86,83	****	<i>Pessac-Leognan</i>	**
74	LEFT	Pontet-Canet	86,70	****	<i>Pauillac</i>	***(*)
75	RIGHT	La Croix de Gay	86,60	**	<i>Pomerol</i>	****(*)
76	LEFT	Léoville-Barton	86,60	****	<i>Saint-Julien</i>	**
77	RIGHT	La Fleur Petrus	86,57	**	<i>Saint-Emilion grand cru</i>	**
78	LEFT	Brane-Cantenac	86,41	****	<i>Margaux</i>	***
79	LEFT	Marquis de Terme	86,40	***	<i>Margaux</i>	****
80	LEFT	Haut-Brion	86,35	*****	<i>Pessac-Leognan</i>	*
81	LEFT	La Tour Carnet	86,33	*	<i>Haut-Medoc</i>	*****
82	LEFT	Giscours	86,32	****	<i>Margaux</i>	****
83	RIGHT	Canon	86,32	***	<i>Saint-Emilion grand cru</i>	**(*)
84	RIGHT	Moulin-Saint-Georges	86,28	****	<i>Saint-Emilion grand cru</i>	***
85	LEFT	Haut-Bailly	86,19	*****	<i>Pessac-Leognan</i>	*****
86	LEFT	Monbrison	86,17	****	<i>Margaux</i>	***(*)
87	LEFT	Citran	86,13	***	<i>Haut-Medoc</i>	*****
88	RIGHT	Clos Puy Arnaud	85,99	****	<i>Côtes-de-Castillon</i>	**(*)
89	LEFT	Dauzac	85,91	**	<i>Margaux</i>	
90	LEFT	Lafite-Rothschild	85,87	*****	<i>Pauillac</i>	*
91	LEFT	Latour-Martillac	85,83	***	<i>Pessac-Leognan</i>	
92	RIGHT	La Gaffelière	85,79	*****	<i>Saint-Emilion grand cru</i>	**(*)
93	RIGHT	La Chapelle d'Ausone	85,78	*****	<i>Saint-Emilion grand cru</i>	**
94	RIGHT	Clinet	85,66	****	<i>Pomerol</i>	*(*)
95	LEFT	Beychevelle	85,59	*****	<i>Saint-Julien</i>	***(*)
96	RIGHT	La Grave Trigant de Boisset	85,54	***	<i>Pomerol</i>	
97	RIGHT	Le Gay	85,47	*****	<i>Pomerol</i>	
98	LEFT	Langoa-Barton	85,41	**	<i>Saint-Julien</i>	
99	LEFT	Prieuré Lichine	85,33	*****	<i>Margaux</i>	***(*)

100	RIGHT	Balestard La Tonnelle	85,31	****	<i>Saint-Emilion grand cru</i>	****
101	RIGHT	L'Esprit de L'Eglise (Pomerol)	85,31	****	<i>Pomerol</i>	
102	RIGHT	Armens	85,29	***	<i>Saint-Emilion grand cru</i>	****(*)
103	RIGHT	La Fleur Mongiron	85,25	***	<i>Bordeaux</i>	*****
104	LEFT	Talbot	85,24	****	<i>Saint-Julien</i>	***
105	RIGHT	Figeac	85,20	***	<i>Saint-Emilion grand cru</i>	**(*)
106	RIGHT	Dalem	85,13	****	<i>Fronsac</i>	****(*)
107	LEFT	Bouscaut	85,11	****	<i>Pessac-Leognan</i>	***(*)
108	LEFT	La Louvière	85,08	*****	<i>Pessac-Leognan</i>	****(*)
109	RIGHT	Lagrange à Pomerol	85,06	*	<i>Pomerol</i>	
110	LEFT	Kirwan	85,05	****	<i>Margaux</i>	**(*)
111	LEFT	Ducru-Beaucaillou	84,95	****	<i>Saint-Julien</i>	*(*)
112	LEFT	Branair-Ducru	84,95	****	<i>Saint-Julien</i>	***
113	RIGHT	Domaine de l'A	84,89	*****	<i>Côtes-de-Castillon</i>	
114	LEFT	Fourcas-Dupré	84,87	*****	<i>Listrac-Medoc</i>	*****
115	LEFT	Karolus	84,85	*	<i>Haut-Medoc</i>	****(*)
116	LEFT	Phélan-Ségur	84,85	***	<i>Saint-Estèphe</i>	****
117	LEFT	Larrivet Haut-Brion	84,75	*****	<i>Pessac-Leognan</i>	***(*)
118	RIGHT	Marsau	84,70	***	<i>Bordeaux Côtes de Francs</i>	
119	LEFT	Siran	84,58	**	<i>Margaux</i>	****(*)
120	LEFT	Rollan de By	84,56	*	<i>Medoc</i>	****(*)
121	LEFT	Lascombes	84,56	*****	<i>Margaux</i>	**(*)
122	RIGHT	La Closerie de Fourtet	84,53	*****	<i>Saint-Emilion grand cru</i>	
123	LEFT	Léoville-Poyferré	84,51	*****	<i>Saint-Julien</i>	**
124	LEFT	De Lamarque	84,48	*****	<i>Haut-Medoc</i>	****
125	LEFT	Greysac	84,41	***	<i>Medoc</i>	
126	LEFT	Fonréaud	84,21	*****	<i>Listrac-Medoc</i>	*****
127	RIGHT	Roc de Cambes	84,12	*	<i>Côtes-de-Bourg</i>	**(*)
128	LEFT	Haut-Marbuzet	84,11	*****	<i>Saint-Estèphe</i>	**(*)
129	LEFT	Poujeaux	83,91	*	<i>Moulis-en-Medoc</i>	***(*)
130	LEFT	Carbonnieux	83,79	****	<i>Pessac-Leognan</i>	***
131	LEFT	Cos d'Estournel	83,64	*****	<i>Saint-Estèphe</i>	*
132	LEFT	Ségla	83,42	****	<i>Margaux</i>	
133	RIGHT	Cap de Mourlin	83,39	***	<i>Saint-Emilion grand cru</i>	
134	RIGHT	La Cabanne	83,36	****	<i>Pomerol</i>	**(*)
135	LEFT	d'Armailhac	83,24	*****	<i>Pauillac</i>	**(*)
136	LEFT	Alter Ego de Palmer	83,23	**	<i>Margaux</i>	*
137	RIGHT	Nenin	83,20	**	<i>Pomerol</i>	*
138	LEFT	Beaumont	83,08	*****	<i>Haut-Medoc</i>	
139	LEFT	Fourcas-Hostens	82,89	*****	<i>Listrac-Medoc</i>	****
140	RIGHT	Clos Canon	82,87	*****	<i>Saint-Emilion grand cru</i>	

EXPLANATIONS :

Column 1: The ranking of the wine, after statistical analysis using the statistical model developed by Bernard Burtschy.

* Only the first 140 wines out of the total of 166 wines are listed here.

Column 2: Location of the Property/Château. Right = Right Bank, Left = Left Bank.

Column 3: Name of the Wine/Property/Chateau

Column 4: Average Points score.

Column 5: Rate of Cohesion (COH) of the Tasting Results, from ***** to *. A Wine that has ***** signifies that the jury was in strong majority in their opinion and their notes on the wine. A Wine that has * signifies that the jury was divided in their opinion of the wine. These values are found on the table of positioning of the wines below.

Column 6: The Appellation of the Wine.

Column 7: Quality-Price-Ratio (QPR) of the Wine, expressed from ***** to *. A Wine that is marked with ***** signifies that its price on the market is definitely lower than its theoretical value with regards to its notability and its classification. Conversely, a wine marked with * means that its price on the market is largely higher than the theoretical value than it should have with regards to its performance in this tasting. From ***** to **(*): The real price of the wine is inferior to its theoretical price.

Example of Haut-Condissas, Medoc:

- Price on the market: Approx. 40 €uro
- Theoretical Price according to its ranking and score in this Tasting: 159,54 €uro
- Ranking in the QPR Column: *****

Example of Petrus, Pomerol:

- Price on the market: Approx. 1.900 €uro
- Theoretical Price according to its ranking and score in this Tasting: 162,79 €uro
- Ranking in the QPR Column: *

FIG. 1:

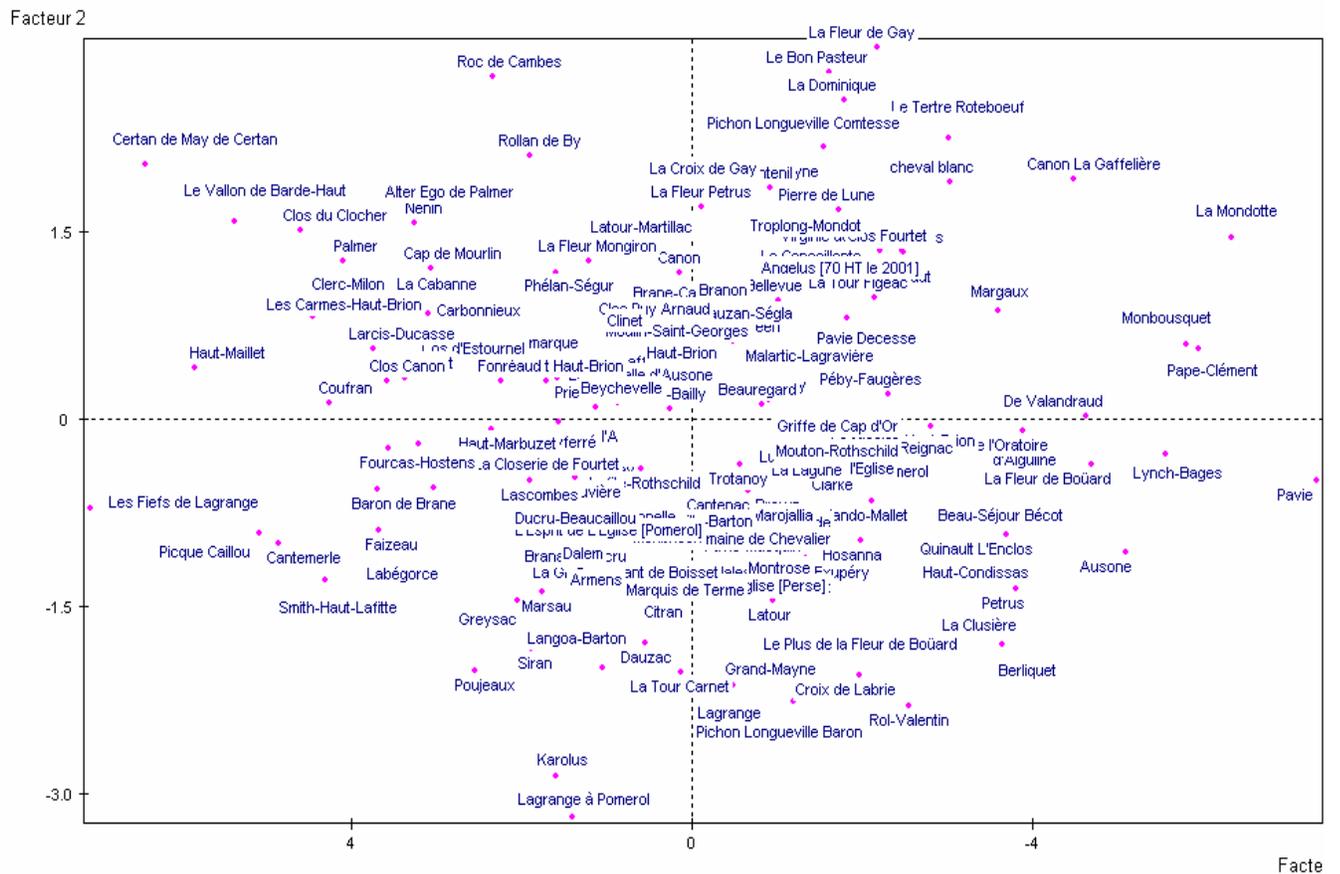


FIG.1: Positioning of the Wines

- The further right on the X-Axis a wine is located, the higher it's score and rank.
- The closer a wine is to the horizontal line (Median), the stronger the consensus on this wine is among the jury. Conversely, the more a wine moves away from horizontal line, the more divergent was the opinion of the jury in its appreciation of it.

FIG. 2:

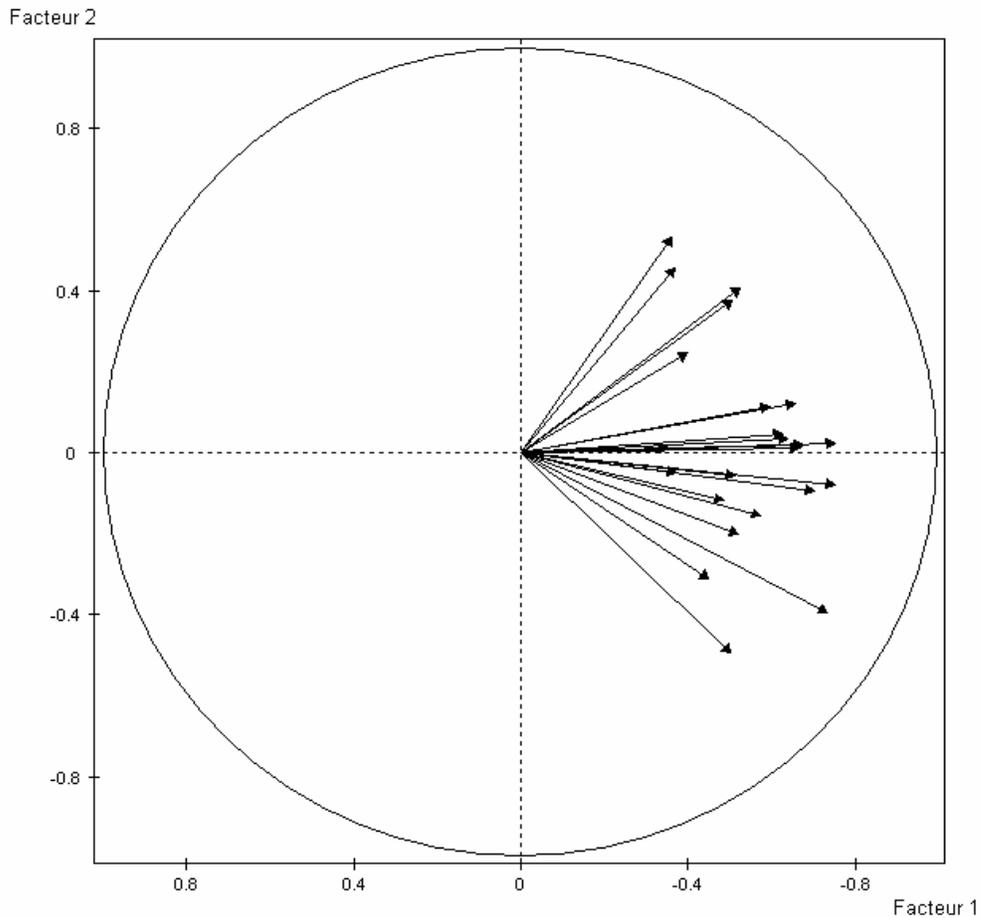


FIG. 2: Positioning of the Tasters

- All arrows being on the right-hand side of the vertical line: That means that for the 5 sessions where all the wines were tasted, there was complete harmony of judgment between the 23 tasters of which the notes were used for the general classification.
- The longer the arrow of a Taster, the greater was the range of scores used by that taster.
- The closer a Tasters arrow is to the horizontal line, the closer this Taster is to the general consensus of all the tasters as a group.

COMMENTARY:

The Great Winner: Chateau Pavie, owned by Gerard and Chantal Perse

Already victorious in the GJE Tasting Session for the 1998 vintage, Chateau Pavie, First Growth “A”, Saint Emilion, has been found in the 2000 vintage to have been tremendously consistent, with regard to its exceptionally high level of its statistical score of 93,81. Let there not be any doubt, that in any future reviews of the vintages 1998 to 2002, this wine will be held high in the Pantheon of Bordeaux wines. The comments of the tasters often evoke the undeniable presence of terroir, a perfect balance, a harmony and a structure of reference for fruit of rare purity. It is true that its owner, Mr. Gerard Perse (who also had another of his wines, Monbousquet, in an astonishing fourth place) knows how to instill into the development of this property, a passion for achieving permanent quality, intelligence into the cultivation of the vine and wine itself, and, fortunately for him, the financial means to pursue the qualitative results that we have found in this tasting.

The No-Surprise Second Place: La Mondotte, owned by Count Stephan von Neipperg

Vinified by Stéphane Derenoncourt (whose notes among the tasters obviously does not count in this session), Mondotte, like Pavie, has its batch of aficionados convinced. However, the opulence of the Merlot in this wine brings a consistency to it without ever falling into the category of so-called over-ripe wines where the maturation, the extraction, or the wine making is not controlled perfectly. This is a balanced and harmonious wine that gives great credence to the cult status La Mondotte has achieved in the world markets. In addition, the result is one of incredible consistency for Count von Neipperg, having achieved the near-impossible by having 4 wines among the top 12 in this tasting, which in itself is feat of consistency and victory.

The “Coup-de Coeur” Third Place: Chateau Pape-Clement, owned by Bernard Magrez

In a tasting where the great names of Bordeaux are present, the wine amateur who is not a “label-whore” will be particularly happy to see the superb third placing of Pape-Clement, first among the left bank wines. From Pape-Clement there was the smoothness, the density and the perfect balance, according to the tasters. The passionate Bernard Magrez, always present in the newspapers, in defense of his many wines, shows with obviousness that a terroir, with a great personality like Magrez behind it, makes it possible for Pape-Clement to return to the fore of the mind of the wine connoisseur.

With regards to the other “labels of prestige”, one will note that the total control of decisions by Alain Vauthier with regards to Ausone, from now on under his single ownership, makes it possible for this mythical vintage to reach a level which it will seek, to exceed with its sumptuous 2001 (A session of the GJE is envisaged for the 2001

vintage at the end of June, 2005). All together, one will conclude that Ausone, as well as other wines requiring longer ageing, such as the other “big labels” of the Left Bank (Margaux, Latour, Mouton, Lafite, Haut-Brion) and Right Bank (Petrus, Trotanoy, Fleur Petrus) are more often caught up with, and even exceeded, by wines worked with precise passion and care. Those are the wines whose prices on the market are very far from the completely speculative heights reached by the above-mentioned historical wines. It is already a certainty, but it should be repeated again, that we all know that the price of a wine remains the factor between supply and demand, and that it is the goal of any merchant to optimize this margin in accordance with that.

But there is definite proof in a tasting like this of the harmful influence of price speculation based on a classification which does not have a qualitative value anymore (the classification of 1855). Whereas the properties inside the classification are well far from wanting to open it up to producers whose wines have been recognized by all the professionals and amateurs, as equivalents or superiors for several years (with the permanent example of a Sociando-Mallet and more recently of a Haut-Condissas). It is necessary to support this demonstration by the fifth place of Lynch-Bages, far in front of the classified First and Second growths, without even having to invoke the faults of the original classification as it applies today.

LEFT BANK & RIGHT BANK:

It is obvious, and again to be seen in the results of a tasting such as this that wines with a dominance of Merlot tend to show better in their youth. It has been said multiple times by many wine professionals, as well as amateurs, whether British or Europeans, whether wine critics or wine producers, that Merlot-based wines are going to have the advantage while young. It certainly remains to be seen, when the GJE repeats this tasting as the years go by, whether the results will stand. Because we all agree that with time a balance somehow emerges in the wines, as seen in the multiple GJE tastings of the 1990 and 1982 vintages, which shows that even the big labels do not leave anything to chance as they age in great vintages. And it would not necessarily mean that this "fashion" of the Merlot becomes too much of an issue, as we have seen in some vintages of reference, how much joy 40 years later, a wine like Haut-Brion 1964 (Merlot majority) gives us today. Lastly, and it is one of the causes, never forget that the great properties of the Left Bank make hundreds of thousands of bottles of an exceptional level where the best of Right Bank seldom exceeds the 60.000 bottle mark. It makes this rather simple: It is undeniable that for almost 20 years now, the “engine” of Bordeaux has been coming out of the Right Bank.

HIERARCHY OF THE APPELLATIONS AND TERROIRS:

This tasting does show rather well the hierarchy of the labels of origin, even if notable exceptions are found, like the "Medoc" Haut-Condissas, the "Bordeaux wine" Reignac, or the surprising "Listrac-Medoc" of Clarke.

Often enough, the tasters of the GJE underline the great terroirs (and they are practically never mistaken: impressive!) but also wines that are considered "constructed" or "technical", so much so that it is often difficult to place the latter in their respective zone: Left Bank or Right Bank. Altogether a beautiful exercise of humility at the same time as a question of identification.

OTHER POINTS:

We have to take exception to the fact that there continues to be problems with corks or issues associated with corks; we had to throw out 18 bottles that were so badly affected by TCA, worth roughly 2,000 Euro, which again underlines what a shame this is.

One can feel delighted by our "debriefing" procedure, as it allows the tasters a forum for commenting and arguing about the session and the wines, before the list of the wines are revealed. This often leads to informed, interesting and sometimes heated discussions, where an owner for example would argue that he can recognize his wine, only to find out that it was something completely different, prior to the results being officially released.

CONCLUSION:

We first of all wish to sincerely thank all our Partners for this magnificent session at the Hotel Bauer in Venice.

Thanks to them, we were able to organize a single tasting where all the great names of the vineyards of Bordeaux, in this mythical 2000 vintage, were present.

The cost of such a tasting session, in addition to our permanent Partners, was financed by friends of the GJE, in particular Messrs. Livio Fontanella and Harald Schmierer, who as a former Member of the GJE until his retirement, remains our member of honor par excellence!

Since 1996, Bernard Burtschy, a primary writer with the Revue du Vin de France, and a statistician of very high level (he teaches at the highly prestigious National School of Telecommunications), has refined his statistical model which has become an undisputable reference point for all blind tastings. In fact, this statistical model has now become a benchmark for producers of other products, who with its methodology seek to judge their own products and efforts. This again underlines, that the science and statistical analysis of tasting results from a given group of high-quality tasters of wines of high repute and standards, cannot be disputed. It is in fact the best way to get to a wine's true score and status and use that to measure all other tasters and critics by. Any given

tasters' coherence with a group tasting and result such as this should make that particular person feel very good about the precision of his/her palate. Conversely, if a given taster or critic is very far from the tasting result as presented here, then there could be doubts about that person's ability to correctly identify a wine's position among its peers.

As it should be, we are and we will be criticized: our tastings are only one image at a given time; they hardly have permanent value, as they mix too many wines of different styles, appellations, etc. Either way, such a picture gives us valuable insight into just how those wines are doing in their often long lives of development and this can be used by an amateur who is seeking to buy or invest in them, merely as a guide for those endeavors.

If it is true that a tasting is only limited by the time factor, as we know it, then it must be stated that GJE is probably the only group not afraid to re-taste the same wines from the same vintages under the same conditions, time and again, always under double blind conditions and never in the same order. Having used this methodology and consistently produced very similar results, not only speak of the quality of the tasters on the GJE panel, but also goes to show that great wines should always show great in such tastings, despite factors of dormancy, cepage and taste. **Conclusively: Fifteen or twenty tasters cannot all be mistaken at the same time on the same wine!**

In blind tastings on a highly collective level, representing more than ten countries and representative of the various sensitivities to wine (a French Sommelier does not taste like a Portuguese Producer, etc.) has certain disadvantages, but we remain convinced - until proof of the opposite - that they are less than those of individual tastings, labels showing or not. **A sum of subjectivity is the beginning of objectivity!**

François Mauss
President-Founder
Grand Jury Européen