



2015 Bordeaux

Power & Finesse on the Left Bank

Tuesday January 20, 2026

Registration: 6:00 PM, Tasting: 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Price (including HST) Member: \$125; Guest/Non-Member: \$160

Happy New Year! The Toronto Vintners Club is kicking off 2026 with a tasting of a special selection of 2015 Bordeaux, specifically from the Cabernet Sauvignon centric Left Bank.

Bordeaux is one of the world's most revered wine regions, celebrated for producing red wines of structure, balance, and longevity. The Left Bank refers to the area on the west or "left" side of the Gironde estuary where Cabernet Sauvignon thrives on the on deep gravel soils. The wines are known for their dark fruit intensity, firm tannic backbone, and classic aromatic profile. While Cabernet Sauvignon dominates, what makes Bordeaux so special is the winemakers' skill with blending in other varietals, such as Merlot, Cabernet Franc, Petit Verdot or Malbec to add depth and character to the wines. Typical notes include blackcurrant, blackberry, cedar, graphite, tobacco, and subtle spice, all framed by vibrant acidity and refined structure.

The 2015 vintage is widely regarded as outstanding on the Left Bank. A warm, dry growing season allowed for excellent grape ripeness, while cool nights and ideal harvest conditions preserved freshness and balance. The resulting wines are generous yet precise, combining concentration with polish. The tannins are ripe and finely grained, giving the wines immediate appeal while ensuring long-term aging potential. Many 2015 Left Bank wines are already showing beautifully, yet they remain firmly built for the cellar.

This tasting will feature a curated selection of from key left bank appellations such as **Haut-Médoc, Saint-Julien, Pauillac, Margaux, and Graves**. Each wine offers a unique expression of its appellation, shaped by subtle variations in gravel composition, proximity to the estuary, and microclimate. Together, they illustrate the diversity and complexity that make the Left Bank such a benchmark for Cabernet Sauvignon-driven wines.

What makes the 2015 Left Bank vintage especially compelling is its balance of power and finesse. These wines deliver layers of dark fruit and savoury complexity, supported by a firm yet polished structure and a long, harmonious finish. The combination of richness, freshness, and precision makes 2015 an ideal vintage to appreciate both the immediate charm and long-term promise of Left Bank Bordeaux.

TVC members and guests will enjoy an evening dedicated to the depth, structure, and timeless elegance of 2015 Left Bank Bordeaux. Discover why this exceptional vintage is already regarded as a modern classic and why the Left Bank continues to define the global standard for great Cabernet-based wines.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page.

REGISTER/ BUY TICKETS online at **2015 Bordeaux January 20, 2026** pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, January 13, 2026. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again. In order to maximize everyone's tasting experience, we ask that you please refrain from wearing scented products.



Tasting Notes and Information

2015 Bordeaux

(Prices are as of date of purchase)

Château Branaire-Ducru

\$89

"Medium to deep garnet colored, the 2015 Branaire-Ducru reveals notes of blackcurrant cordial, plum preserves, and fruitcake, with touches of Indian spices and fragrant soil. The medium-bodied palate is packed with juicy black fruits, supported by ripe, grainy tannins, finishing long and layered."

93+ Pts – Lisa Perrotti-Brown, MW

Château Cantemerle

\$49

"Impressive richness and clarity of red and dark berries. Lightly spiced-pastry aromas, too. The palate has a very crisp, polished and groomed tannin texture, as well as super fresh flavors that carry long. Great wine."

93 Pts – James Suckling

Château Haut Batailley

\$72

"The 2015 Haut Batailley is a blend of 72% Cabernet Sauvignon and 28% Merlot, matured in 60% new oak. It was picked between 21 September until 2 October. It is a level up from the 2015 Lacoste Borie with much more fruit intensity: blackberry, boysenberry, tobacco and cedar aromas. It gathers momentum in the glass and develops a subtle mint accent. The palate is medium bodied with supple, lithe tannin, very well balanced with just a slight tinniness that will disappear by the time in bottle. I love the pencil shaving sprinkled over the aftertaste here. With very good substance and impressive length, this is a classic Pauillac that I suspect will offer 25 or 30 years of pleasure."

92/94 Pts – Neal Martin

Château Haut-Bages Liberal

\$69

"This is one of the three biodynamic estates that are owned by Gonzague and Claire Lurton. The wine is generous while also firmly structured in the style of this property. A dense, dry core surrounded by blackberry and black-currant fruit promises great things. It finishes clean, clear and crisp."

94 Pts – Wine Enthusiast

Château D'Issan

\$99

"The 2015 d'Issan is broodier on the nose than its peers and demands more coaxing, eventually revealing black fruit laced with tar and cedar. The palate is medium bodied with fine tannin and a keen line of acidity but does not quite deliver enough complexity and personality toward the finish, implying that it has closed down in recent months. Wait for this wonderful Margaux to reach its plateau, because it is a very great wine."

94 Pts – Neal Martin

Château Lagrange

\$69

"Lagrange 2015 is medium to deep garnet in color. It is a tad closed to begin with, needing plenty of swirling to uncover notes of boysenberry preserves, blackcurrant pastilles and smoked meats, plus hints of pencil shaving and underbrush. Medium-bodied, the palate is tightly knit and refreshing with fine-grained tannins and loads of earth and mineral sparks on the finish."

92 Pts – Lisa Perrotti-Brown, MW

Château Langoa Barton

\$79

"The 2015 Langoa Barton has a classy bouquet with cedar- and tobacco-infused black fruit along with a little sous-bois that emerges with time. The palate is medium-bodied, taut and crisp, with pliant tannins and plenty of graphite toward the finish that is endowed with fine density and satisfying length. The 2015 is excellent."

94 Pts – Neal Martin

Château Carbonnieux

\$59

"Medium garnet-purple in color, the 2015 Carbonnieux is very earthy with fallen leaves, mossy bark and damp soil notions with a core of red currants and black raspberries plus a waft of wild thyme. The medium-bodied palate is firm, grainy and fresh with delicate red fruits and an earthy finish."

92 Pts – Lisa Perrotti-Brown, MW