



# 1993

## WEATHER CONDITIONS

After a dry and sunny winter, a cool, wet spring delayed flowering until approximately June 10th.

August brought hot and stormy weather, while September was uneventful.

## HARVEST

Under these difficult climatic conditions, the harvest began on September 27th. It required a rigorous sorting (three passes plus two to clean) and an extremely strict selection process. Harvesting ended on November 4th and produced very small yields overall.

HARVEST DATES	September 27 <sup>th</sup> to November 4 <sup>th</sup> , 1993
PASSES	5 manual successive passes ( <i>3 picking passes and two for cleaning</i> )
NUMBER OF DAYS OF HARVEST	24
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 1995

## TASTING NOTES

The wine has a very attractive, brilliant and clear coppery gold color and a full nose that opens on beeswax, honey and apricot preserve with some very elegant floral touches.

Smooth and gentle on the palate, it displays a fine balance of flavors in which the freshness of a discreet acidity sets-off rich and concentrated fruit notes of candied pineapple, citron, and quince, as well as toasted hazelnut.

The complex finish, both rich and seductive to combine elements of refinement and character, gives the wine a truly original cast that comes into its own as the aromas and flavors reach full maturity. Bernard Constantin, Cellar master.