



2002

WEATHER CONDITIONS

Following a mild winter, the vines started to bud on March 25th, around the same time as the previous year. Mid-flowering was noted on June 5th and mid-veraison (when the grapes change color) on August 18th.

HARVEST

Excellent weather conditions, with an exceptional amount of sunshine in October, allowed the Botrytis cinerea to develop evenly and the crop was harvested without difficulty. However, few clusters were affected by the Noble Rot in their entirety. As a result, the 75 pickers had to make seven successive passes.

HARVEST DATES	September 18 th to November 6 th , 2002
PASSES	7 manual successive passes
NUMBER OF DAYS OF HARVEST	23
GRAPE VARIETIES	Sémillon 79%, Sauvignon Blanc 20%, Muscadelle 1%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2004

TASTING NOTES

A lovely gold color enhanced by coppery glints, the wine's nose, ample and very open, shows complex notes of blended honey, beeswax, crystallized quince and small dried fruits.

On the palate, the wine is round and generous, with a good balance between concentration and freshness, with a few notes of honey and rock sugar, mixed with spices and vanilla.

On the finish, one finds an agreeable, saline minerality, bringing forth freshness, and a lengthy trail of very ripe exotic fruits.

July 30, 2014: Nice golden color. Nose displaying honey and dried apricot aromas. An intense first attack on the palate, then a crisp note. Finish on apricots with a slight bitterness (citrus peel).