



## 2011

### WEATHER CONDITIONS

Overall, the 2011 vintage was marked by the premature onset of spring that pushed the vineyard activity forward by approximately two weeks. A dry spring forced the vines to reach deeper into the clay and limestone subsoil for nutrients.

Summer was cooler with a rainy period in July. A beautiful late season provided ideal conditions for achieving rapid maturity and an early onset and proliferation of the *Botrytis cinerea*. The first berries of 'noble rot' were observed in August. From that point on, the concentration of the fruit occurred at a fast pace.

### HARVEST

The beginning of harvest took place mid-September. The excellent weather experienced in September and October allowed for a harvest to occur under very good conditions. Only three tries were necessary to pick all the fruit.

HARVEST DATES	September 14 <sup>th</sup> to October 3 <sup>rd</sup> , 2017
PASSES	4 manual successive passes (3 <i>picking passes</i> and one for cleaning)
NUMBER OF DAYS OF HARVEST	14
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (80% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	June 2013

### TASTING NOTES

In its youth, the wine shows great complexity revealing a superb range of concentrated aromas. Floral notes of heather and honeysuckle combine with fresh fruits, such as quince, white peach, mango, pineapple, orange and lime zest, and dried fruits. This vibrant bouquet is completed with the estate's signature mineral (flint) characteristic.

The palate is then wrapped with honey and spicy notes.

The wine's rare elegance is the result of a beautiful balance between rich nectar and vivid acidity. Lively and lush, it already offers remarkable freshness and power. Its racy depth and length make the 2011 vintage a wine of great potential.

July 2014:

Beautiful color. Citrus, acacia honey and roasted aromas on the nose, as well as oak (toasted). A powerful wine with mineral characteristics and a long finish. Excellent potential.