

WEATHER CONDITIONS

As for the last thirty years, the winter in Barsac was sunny, dry and cold. These conditions were favorable to ensure a good dormancy of the vine. The vegetation cycle began eight days in advance and bud burst was observed on April 5th. April was cold and rainy but May brought temperatures greater than 30°C between the 17th and 25th of the month. This resulted in an early flowering- one of the earliest ones in the century.

Semi-flowering occurred on May 30th, about fifteen days ahead of schedule. July, June and August were hot and sunny with, fortunately, some rainfalls in the form of thunderstorms that provided a good water supply. Semi-ripening was reached on August 4th, 16 days ahead of a normal season.

September was comparable with the three previous months. The number of sunny days during the summer was only slightly lower than the record year of 1961.

HARVEST

The harvest took place over the course of four weeks (this short harvesting period is very rare for the Sauternes region) requiring only four passages (with an additional two for cleaning) under very favorable conditions that allowed the development of the Botrytis cinerea on ripe grapes, thus rich in sugar.

HARVEST DATES	September 26 th to October 24 th , 1989
PASSES	6 manuel successive passes
NUMBER OF DAYS OF HARVEST	28
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 1991

TASTING NOTES

The wine is of a mahogany color with orange glints. Its nose, ample and intense, opens up rapidly on notes of nuts, pineapple and candied mango, mixed with more typical notes of a very qualitative botrytisation (honey, vanilla and gingerbread).

On the palate, and with the retro-olfaction, all the richness of the vintage is revealed along with a well-mastered balance, the blending of aromatic notes (exotic fruits, honey, black tea and cherry plum liqueur) and the freshness of small, lemony zests.

The finish is full of charm and savory, adding small, very fine notes of vanilla, to a beautiful, complex ensemble.