



1990

WEATHER CONDITIONS

Dry and warm weather in the first months of the year caused the vegetation cycle to start at the beginning of March.

Summer like temperatures during the spring hastened flowering that begun on May 24th, indicating that the grapes would ripen evenly. After a rainy June, succeeded by a sunny and warm month of July, the vineyard experienced a tropical August.

Such unusual weather conditions had not been seen in the region since 1947 and 1949. After two consecutive years of excellence with the 1988 and 1989 vintages, 1990 completed what is now referred to as the “triplé historique” – the historical triplet..

HARVEST

HARVEST DATES	October 17 th to November 12 th , 1990
PASSES	5 manuel successive passes
NUMBER OF DAYS OF HARVEST	28
GRAPE VARIETIES	Sémillon 80%, Sauvignon Blanc 18%, Muscadelle 2%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 1992

TASTING NOTES

A lovely amber color with hints of orange, the wine's nose, ample and rich, opens on complex notes of dried fruits, beeswax, spices (nutmeg, ginger) and candied apricots mixed with more subtle notes of orange liqueur and zests of candied citrus fruits, expressing all the generosity of this powerful vintage.

A beautiful attack on the palate reveals a smooth texture. The concentration of the botrytis reveals itself in an array of flavors where one can find aromatic nuances of candied fruits (apricot and pineapple), crystallized quince, spices and orange liqueur...without losing its freshness.

The finish is lengthy, rich and expressive; everything is harmonious in this most anthological vintage, which produced powerful, refined and balanced wines. July 2013.