



1994

WEATHER CONDITIONS

A hot and dry March promoted the favorable early bud bursts of vegetation. The heat over the course of May, June and July allowed a good development amongst the vines.

The beginning of September was marked by alternating dry and rainy periods that delayed the development of the Botrytis cinerea.

HARVEST

However, the return of dry weather made it possible for the 'noble rot' to settle in less than eight days: thus, the grape harvest was carried out under excellent conditions. In-barrel fermentation produced a vintage of beautiful quality and richness.

HARVEST DATES	September 19 th to October 12 th , 1994
PASSES	4 manuel successive passes
NUMBER OF DAYS OF HARVEST	16
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 1996

TASTING NOTES

The wine is a pretty color with light reflections of pale gold. The nose is elegant with some very discrete floral notes of acacia and richer hints of hazelnut, fresh fig and ripe fruits.

After a clear and balanced attack, the aromatic characters develop harmoniously on flavors of candied fruits, dry apricots and honey while lingering on oak and vanilla.

The final lingers on the charm and refinement of all of nature's persistent aromatic expressions. Bernard Constantin, Cellar master.