



1995

WEATHER CONDITIONS

Following a mild winter, the vegetation cycle started early and continued through the warm and dry weather of early spring. Flowering began around May 20th, indicating that the grapes would ripen evenly.

The summer months were hot and dry. Cooler weather and rain in September made up for the earlier lack of water while also favoring the development of Botrytis cinerea and a good concentration of sugar within each berry.

HARVEST

With botrytisation taking place evenly, a high-quality harvest was brought in after four passes (and two cleaning passes) through the vineyard.

HARVEST DATES	September 11 th to October 11 th , 1995
PASSES	6 manuel successive passes
NUMBER OF DAYS OF HARVEST	24
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 25%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 1997

TASTING NOTES

A medium gold color with coppery glints, the wine's nose opens onto a multitude of aromatic notes, very ripe exotic fruits (such as mango), beeswax and small, dried fruits, with lots of elegance.

On the palate, the wine is supple and sweet, revealing a clean and pointed botrytisation, mingling the sweetness of small candied fruits with the fresh minerality of the terroir. The gustatory expression rapidly evolves onto aromatic characters of candied apricot, slightly caramelized notes and well-integrated spices into a few notes of honey lingering for a pleasant length.

This vintage is balanced with a wide range of aromatic nuances.