



# 1996

## WEATHER CONDITIONS

Cool climates in February and early March caused bud break to take place somewhat later than usual but good weather thereafter ensured a rapid and even flowering between the end of May and June 10th.

June and July were hot and wet while August was a little cooler. As a result of a fine, sunny September and October, the Botrytis cinerea attacked the vineyard very evenly.

## HARVEST

Good conditions in October ensured maximum sugar and alcohol concentration within each grape. As a result, the crop produced very high-quality musts with excellent aromatic potential and rich flavors.

HARVEST DATES	September 23 <sup>rd</sup> to October 30 <sup>th</sup> , 1996
PASSES	5 manuel successive passes
NUMBER OF DAYS OF HARVEST	30
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 20%, Muscadelle 5%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 1998

## TASTING NOTES

The wine's gold color is sustained with light coppery glints. The nose is ample and generous, opening on lovely notes of lemony zests, vanilla and honey mixed with very ripe pear and a few touches of candied pineapple.

An intense, aromatic expression fills the mouth in which one can find exotic fruits as well as notes of candied fruits, honey, and mild spices, all blended with great balance between the concentration of the botrytis and the fresh, tartness of citrus fruits.

A medium, yet extremely savory finish, expressing an underpinned minerality that beautifully prolongs this beautiful impression in the mouth. This vintage is elegant albeit discreet... but it can still give lovely sensations.