



2000

WEATHER CONDITIONS

Following bud break in early April, the vegetation cycle continued under favorable conditions in May and June. Mid-flowering was noted on June 7th and mid-veraison (when the grapes change color) on August 14th.

HARVEST

The harvest took place under difficult conditions, requiring five passages and a larger than usual team consisting of 70 pickers.

The grapes were harvested in open baskets; an additional sorting was made directly in the vineyard and the crop was subject to close scrutiny upon reception at the winery.

HARVEST DATES	October 19 th to November 13 th , 2000
PASSES	5 manuel successive passes
NUMBER OF DAYS OF HARVEST	23
GRAPE VARIETIES	Sémillon 90%, Sauvignon Blanc 9%, Muscadelle 1%
FERMENTATION	in barrel (100% new)
AGEING	18 months in French oak barrels 100% French oak
ESTATE BOTTLED	May 2002

TASTING NOTES

A deep gold with slightly weathered hues, this vintage, known to be more refined than concentrated, opens onto a small range of pleasant, aromatic notes with great elegance. It mixes aromas of beeswax and gingerbread added to a few subtle notes of candied fruits, peach liqueur and dried fruits (nuts).

On the palate, suppleness and tenderness appear, revealing lovely mineral notes with a salty flavor, sweeter notes of mild spices, vanilla and cherry plum in a compote.

The finish is expressively 'yummy'... with a medium length, typical of a 'moody' vintage, but developing a strong identity over time.