



2004

WEATHER CONDITIONS

After a mild and damp January, followed by cold and dry weather from February to April, bud break began on April 2nd, slightly later than the previous year. Warm, dry weather prevailed from the second half of May to mid-June, enabling the vines to flower in good conditions.

Mid-flowering was noted on June 9th for the Sémillon and June 11th for the Sauvignon Blanc, and mid-véraison between August 16th and 21st depending on the varietal.

Warm and dry weather from mid-August to the end of September enabled the crop to reach optimum maturity.

HARVEST

The Botrytis cinerea took a long time to set in and, as a result, the harvest took 32 days and required numerous passages through the vineyard.

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| HARVEST DATES | September 27 th to November 17 th , 2004 |
| PASSES | 7 manuel successive passes |
| NUMBER OF DAYS OF HARVEST | 32 |
| 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 2004 |

TASTING NOTES

A beautiful coppery yellow, the wine is discreet on the nose, yet very fine. Once the wine has been aerated, it gives off a few notes of white and yellow fruits (pear, peach, and cherry plum) mixed with notes of beeswax and crystallized quince.

On the palate, one can detect a marriage of elegant, 'old alcohol,' fruit brandy, notes of spices and dried fruits... a very aromatic, well-integrated blend giving a small yet quite pleasant complexity, with finesse and a savory impression.

The finish, with a small touch of caramel-toffee, lingers on an aromatic expression rather than power, giving this vintage a lot of charm.

July 30, 2014:

Beautiful color. Grapefruit and orange peel aromas. Close to the estate's 2003 vintage but slightly more edgy on the finish.

Robert Parker, The Wine Advocate, February 2009, 92/100