



# 2005

## WEATHER CONDITIONS

Early January was hot and dry followed by the arrival of a cold and dry climate that lasted until the beginning of March. A hot and dry period during the first part of April brought about favorable conditions for bud burst. In the later parts of April, the weather remained hot but rather rainy, allowing a good growth of vegetation.

Hot and dry conditions from May to the end of August favored early flowering and ripening. In spite of fears of a strong reduction in harvest due to dryness, the vines adapted and resisted impressively.

September marked the return of normal rain levels but with under average temperatures

## HARVEST

The Botrytis cinerea on sandy parcels arrived on very ripe berries and later during the beginning of October for the property's clay areas. The grape harvest began on October 3rd and finished on November 9th, with 23 days of harvesting that required a team of 75 cutters; the totality of the grapes was collected under exceptional conditions, alcohol levels were on average between 22° and 24°, with batches going up to 28° and more.

HARVEST DATES	October 3 <sup>rd</sup> to November 9 <sup>th</sup> , 2005
PASSES	6 manuel successive passes
NUMBER OF DAYS OF HARVEST	26
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 2007

## TASTING NOTES

A gorgeous golden color with coppery glints, the wine opens on generous, diverse notes of candied apricot, orange zests, spices, and honey, along with notes of toast that reveal an elegant touch of oak in a very subtle way. Words alone cannot express fully what happens next on the palate.

The wine is very rich, very aromatic, very concentrated... typical of a beautiful botrytisation. It shows both class and finesse, along with power and mineral freshness, as well as the vivacity of the citrus fruits and the smoothness of vanilla notes.

The final potential is revealed in a powerful yet still very much restrained finish -- all this blended into a beautiful balance. The aromatic and gustative fullness express perfectly all the richness and complexity so typical of this Barsac's great vintages.

July 30, 2014:

Beautiful color. Spicy on the nose with William pear aromas. Delicate on the palate. The finish is marked by citrus.

Robert Parker, The Wine Advocate, April 2008, 92+/100