



1997

WEATHER CONDITIONS

A dry and warm weather in the first months of the year caused the vegetation cycle to start three weeks earlier than usual. Frost in April, combined with a cool month of May, slowed the cycle and caused the flowering to take place in the last two weeks of May.

A dry July, hot and wet August and dry September provided favorable conditions for the development of the Botrytis cinerea.

HARVEST

The crop had to be sorted twice after the August rainfalls which caused an attack of 'grey rot'. With a strict selection process in the vineyard, the harvest of high-quality botrytised grapes was possible despite a total of six passages through the vineyard.

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| HARVEST DATES | September 1 st to November 6 th , 1997 |
| PASSES | 8 manual successive passes |
| NUMBER OF DAYS OF HARVEST | 25 |
| GRAPE VARIETIES | Sémillon 80%, Sauvignon Blanc 10%, Muscadelle 10% |
| FERMENTATION | in barrel (100% new) |
| AGEING | 18 months in French oak barrels 100% French oak |
| ESTATE BOTTLED | May 1999 |

TASTING NOTES

The wine is of a lovely mahogany color, tempered by a few orangey glints.

Its nose quickly evolves into notes of dried fruits, stones and spices (curry), giving the wine a certain originality while the aeration brings up a few fresher – and more classic – notes as well, such as zests of citrus fruits mixed with beeswax.

On the palate, the wine is tender, fine and smooth without being very powerful, bringing dried fruits (candied apricot) characters, notes of 'old alcohol' and slight touches of spices.

The finish is rather long giving a pleasant, savory aromatic impression.