



2016

WEATHER CONDITIONS

We experienced an exceptional climate, a prerequisite to elaborating a great wine. Spring was very humid, yet gave the flower a sufficient lull to develop in good conditions. Summer was surprisingly dry with a little rain over several days mid-August, which favored a good ripening of the grapes.

The Botrytis cinerea settled on golden, ripe grapes at the arrival of fogs during the last week of September. A gradual and homogeneous maturation was observed, marked by the development of a very pure Botrytis.

HARVEST

With a large team of pickers (90 people), small daily quantities were picked that gave notable juices. We completed eight passages from September 30th to November 8th.

The phenomenal climatic conditions at the beginning of November rewarded the technical team's patience.

HARVEST DATES	September 30 th to November 8 th , 2016
PASSES	8 manual successive passes
NUMBER OF DAYS OF HARVEST	26
BLEND	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel
AGEING	18 months in 100% French oak barrels
ESTATE BOTTLED	June 2018

TASTING NOTES

The wine shows a beautiful color with golden and green glints.

The nose is characterized by dominant citrus aromas, such as orange and grapefruit. It also shows notes of pineapple, peach, vanilla and broom flower with a hint of toasted brioche.

The attack is powerful, generous and offers good unctuousness. A beautiful freshness appears on the mid-palate, accompanied by a suave and dense character, making a remarkably balanced wine.

Finally, the typical vivacity of the Barsac appellation imposes itself on the finish.