

VINTAGE 2004

WEATHER DURING THE GROWING SEASON

The winter of 2003/2004 dragged on particularly long. Bud break came very late, but the number of buds showed that a potentially very large crop was in store. Afternoon temperatures were summerlike in May, but evenings were cool. The vines grew quickly and flowering took place during the first 10 days of the very warm month of June. Weather in early July was poor, but temperatures then shot up. A violent hail storm hit the estate on the early morning of July 21st. Within a few minutes, some 60% of the crop was completely annihilated. The return of fine weather and the special measures we immediately took in the vineyard enabled us to nurture the remaining grapes. August weather was chaotic, and the stress from the hail storm prevented perfect *véraison*. Ripening picked up in early September and botrytis made its appearance in the middle of the month.

HARVEST

An isolated outbreak of sour rot filled us with anxiety. However, cool weather the last 10 days of September gave us hope, and the first wave of picking took place on September 28th, September 30th, and October 1st. The second wave of picking lasted from October 5-8, yielding grapes with perfect balance, freshness, and purity. A very stormy period then set in for ten days. Sour rot unfortunately returned, which ruined half of the remaining grapes. Good weather at the end of October dried the grapes that were still good, and the fourth, and final wave of picking ended on November 4th, in time to beat the first frost.

Patient, meticulous work in the vines after the devastation wrought by hail produced a vintage with extremely low yields (6 hectolitres/hectare), but of great richness and elegance – the perfect expression of the *terroir*.

THE WINE

Fermented and aged in barrel for three years





TASTING NOTES AND COMMENTS

18,5/20

« Echantillon remarquable : saveur merveilleusement complexe et jusqu'ici la plus marquée par la pourriture noble de toute, avec ses nuances fines d'abricot et de mangue, liqueur merveilleusement intégrée au corps du vin, netteté, longueur et classe de premier grand cru. Un modèle de genre. »

Bettane & Desseauve – Tast Pro – 01/06/2005



« Perfume of apricots, with richness and style, then all-enveloping fruit with great elegance and real class, a touch of nougat with apricots. »

Decanter.com – 2005

« Derrière la robe pâle à reflets verts, le nez intense embaume l'ananas confit. La bouche ample et généreuse se montre riche et pleine avec un superbe volume qui lui donne du gras.»

La Revue des Vins de France – 01/11/2005

« Superbe volume, grande complexité. »

La Revue des Vins de France – Guide d'achat des Crus – 2010



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