

# VINTAGE 2008

**2008 : The year of the frost (April 7th) which destroyed half of the grapes. An undeniable success thanks to a relentless work of viticulture and perfect harvest conditions.**

## WEATHER DURING THE GROWING SEASON

The weather at the beginning of the year was mild, but a cold wave in March and a terrible frost on the morning of 7 April destroyed half of the potential crop. It then rained for 3 out of the following 4 days, which caused filage (transforming inflorescence into tendrils) and shot berries, accompanied by an aggressive attack of mildew.

The weather was more temperate from mid-June to mid-August, although there was slightly less sunshine than usual. The latter part of August was warm and wet. While this enhanced ripening, it also gave rise to a worrying risk of sour rot.

Thankfully, a period of dry, cold weather in early September set things right. Thereafter, the grapes were able to take their time ripening while retaining maximum aromas and freshness.

## HARVEST

Producing the equivalent of less than three barrels per hectare, the harvest may have been small, but all of the work and effort put into the few bunches left by Mother Nature in spring were richly rewarded!

Beautiful straw-yellow colour. A very fresh, fine, and delicate nose with tremendous precision. Strongly marked by lemon notes, the bouquet also exhibits hints of lime blossom and verbena, as well as orange zest.

There are also overtones of caramel, fine vanilla, resin, pepper, and coriander.

The initial fresh impression on the palate enhances the wine's concentration, sweetness, elegance, and precision. The flavours to be begin with are lemony, zesty, and a little tangy, reminiscent of rhubarb, but also show some forest floor, with citrus (pomelo), kiwifruit, and acacia honey notes. The luscious palate features vanilla, subtle brioche, candied apricot and, plum tart flavours.

The freshness found at the beginning returns on the aftertaste, along with a touch of resin and beeswax.

An extremely engaging vintage that is sweet, fresh, elegant and well-delineated. It will undoubtedly age well.

## THE WINE

Production area: 14, 3680 ha Harvest: 5 successive manual selections

Fermentation period : 3 to 5 weeks, in barrel, by indige-



## ***TASTING NOTES AND COMMENTS***



94-96

« [...] it has an intense, rich honeyed nose with superb definition, an almost TBAlike bouquet that is captivating. The palate is superb : vibrant, honeyd, expressive, taut and beautifully defined, lingering honeyed notes laced with apricot and Seville orange towards the finish. This is one of the great 2008 Sauternes. »

Neal Martin – eRobertParker.com – 13/05/2011



90-93

« A very classy wine, with spice, honey and lemon peel character. Dense and powerful, with honey, white pepper and citrus fruit. Layered and rich for the vintage. »

James Suckling – Wine Spectator – 06/04/2009

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« A nose of lovely pure, botrytised fruit and concentration. Combines pure fruit and middle palate richness with excellent acidity. »

David Peppercorn – decanter.com – 2009



17/20

« Nez pur et complexe, corps particulièrement équilibré, grande persistance, liqueur élégante, beaucoup de style [...] »

Bettane & Desseauve – Avril 2009

17/20

« Avec une expression de rôti extravagante, ce millésime « viril » évolue avec grâce [...] »

La Revue des Vins de France – 01/09/2010



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