



1st Classified Growth, AOC Sauternes-Barsac

THE 1997 VINTAGE

Climatic conditions

Dry and warm weather in the first months of the year caused the vegetation cycle to start three weeks earlier than the average. Frost in April and cool weather in May then slowed the cycle, and flowering took place in the second fortnight of May.

A dry July, hot and wet August and dry September provided favourable conditions for the development of botrytis.

The crop had to be screened twice after an attack of grey rot caused by the August rains. With further very strict selection on the vine, it was then possible to harvest high-quality botrytised grapes in six passes through the vineyard.

Harvest

1 September to 6 November

Varietal mix

Semillon	80%
Sauvignon	10%
Muscadelle	10%

Tasting notes

The wine has a fine colour with golden highlights and a full, highly expressive nose. Displaying a floral touch of jasmine, it opens up on citrus fruit and vanilla aromas enlivened by a hint of orange peel and black tea. Combining power and refinement on the palate with well-integrated oak, its intense hazelnut and candied pineapple flavours mingle with gingerbread, dried apricot and honey, building to a richly flavoured finish that confirms all the elegance and promise of this fine vintage.

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