

## 2005 Sauternes and Barsacs

My report on Sauternes also features notes on the finished 2005s. This was a highly successful vintage, with plenty of noble rot arriving late in this very warm, dry growing season (most of the best fruit was picked in October). From the start, the wines displayed lovely clean fruit, considerable power and residual sugar, and generally sound acidity. The better examples are constituted for a long and slow evolution in bottle. That said, I suspect some of these wines are better than they showed in early April, when their fruit element, so glorious from barrel a year ago, was often muted by slightly aggressive alcohol or oak, or was simply suffering from bottle shock, which in the case of Sauternes and Barsacs can be exacerbated by significant doses of sulfur dioxide.

Chateau Guiraud	Sauternes	92 (+?)
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(\$76-\$87) Full golden-yellow. Orange oil, clove, ginger, mint and minerals on the perfumed, vibrant nose. Super-rich but juicy and vibrant, with an exotic hint to the fresh apricot and peach flavors. This boasts an exhilarating sugar/acid balance and finishes with terrific life and grip.