



**Vertical Tasting Cru Barréjats, June 2003**  
**Notes by Philippe Dulong and Mireille Daret**

**1991**

Beautiful old gold colour with brilliant lemon yellow reflections.  
To the nose, fruity candied dry aromas of apricot, figs, caramel, tobacco, wax.  
In the mouth, very rich, full, with fruity and smoky aromas, and a nice acidity giving it lightness.  
Long delicate finale.  
A wine currently in full form.

**1994**

Pale gold colour with brilliant lemon yellow reflections.  
A bit closed upon opening, the aroma develops with aeration with notes of old acacia honey, marshmallow, citrus, oranges and green apple.  
Mouth reveals a straight attack followed by good balance.  
A wine that is simple in its expression, rather vertical. Drink up.  
A good wine for a meal.

**1995**

Very nice intense deep colour, old gold with topaz reflections.  
Roasted botrytis aroma, blackcurrant, candied fruit, candied orange but also caramel, blond tobacco.  
Great complexity.  
Very rich mouthfeel, very powerful, massive concentration without being heavy, fruity sharp aroma with hints of light smoaky wood. Very long in the mouth.  
A wine for further maturing.

**1996**

Superb colour, dense, old gold.  
Very open, powerful, complex with no single aroma dominating the others: fresh tropical hints, pineapple, mandarine, candied fruit, toffee, fresh spicy notes.  
Rich with a nice fresh fruity aroma, matured sugar.  
Light woody notes in the finale, very long, a lot of sweetness. Drink up or lay away.

**1997**

Superb old gold colour, deep.  
Intense complex aromas with very much candied notes of apricot, orange, wax, pears in alcohol, lightly smoked, cigar. The aromas are not yet stable, evolving all the time.  
Rich, nice fruity candied aroma. Very gently matured, massive, with a feeling of wood at the end.  
Remarkable balance. Very long.  
Keep for further aging in order to tame the oak.

*Cru  
Barréjats*

SAUTERNES

SCEA Barréjats - 33210 Pujols sur Ciron – France [www.cru-barrejats.com](http://www.cru-barrejats.com)

Tél 06 80 60 31 95 - Fax 05 56 27 01 15 - [contact@cru-barrejats.com](mailto:contact@cru-barrejats.com)



### **1998**

Gold yellow colour, lemon reflections.

Quite open, fresh citrus notes and candied orange and prunes in alcohol.

Very very rich, supple, “spherical”. Warm finale with nice liveliness.

Typical Barsac.

For further aging.

### **1999**

Very candied aromas, apricot, figs, lemon, grapefruit. Nice fruity complexity.

Lively attack, very fresh evolution, you can detect the sugar but it is dominated by the acidity.

Very fresh finale.

A wine with a strong personality, quite different from the other vintages because of the strong acidity, one almost tastes the northeast exposure. Drink up

### **2000**

Nice old gold colour with lemon yellow reflections.

Very open, fresh, citrus, apricot, honey, a little iodine and smokiness.

Supple light attack with finesse and good acidity. The wood is still quite present. To lay away or to drink now

### **Insoumis 1996**

Very nice colour, intense, almost like cognac.

To the nose, very confit, apricot, dried figs, fruit in alcohol, a little smoky.

Very intense mouth, very concentrated, enormous power.

Excellent and exotic, a wine for meditating, drink up or cellar.

### **Insoumis 1998**

Very pure aromas with distinct tobacco hints, but also dried hay, quite floral.

Sweet, supple, light, a floral aroma, almost of violets ! Acidity quite present. Less concentrated than Insoumis 1996. Warm finale with slight bitterness.

A wine to drink with a meal. Drink now or cellar.