





| NOTES EN PRIMEURS | | Millésime 2020 | |
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| CHATEAU DOISY-VEDRINES | | | |
|  | James SUCKLING | 90-91 | A bright, fresh Sauternes without a lot of weight, but some attractive honey, sliced-apple and pear character. Medium-sweet. Fresh finish. |
|  | Lisa Perrotti-Brown | 95 | A blend of 80% Semillon, 18% Sauvignon Blanc, and 2% Muscadelle, the 2020 Doisy-Vedrines has 132 g/L of residual sugar. It is pale lemon-straw in color and it is quite closed at this stage with chalky and waxy notes, over a core of lemon tart and key lime pie, plus wafts of toasted almonds and tree bark. Elegantly styled, the palate delivers a racy backbone to the bright, lively citrus and mineral layers, finishing long and chalky. |
|  | Neal Martin | 93 | The 2020 Doisy-Védrines has a more backward nose than the Doisy-Daëne and needs a little more coaxing. Dried honey and candle wax scents gently unfold in the glass. The palate is well balanced with a viscous opening and lovely weight, though not as concentrated as the Daene, yet there is a deft touch of spice on the aftertaste. |
|  | Jane Anson | 95 | Powerful fleshy exotic fruits - the juice comes in from the first moment and doesn't let up, ensuring the apricot and mango fruits are shot straight through the core of steel. A brilliant showcase of what the soils of Barsac can do. A yield of 11hl/ha, 18 months in barrel. Tasted twice. |