

1983 Château Filhot

WHO: Château Filhot WHAT: Sémillon, Sauvignon Blanc, Muscadelle WHERE: Sauternes, France WHEN: 1983

It tasted of dates and prunes, with plenty of acidity. It was typically developed for a Sauterne, even a touch woody, almost maderized. An hour later, aromas were more prevalent and the wine was still rich, finishing with dried apricot flavors. With food—haricots verts with shallots—it matches like an older Riesling. It tasted sweeter against a fairly plain, sautéed shrimp dish. Highly Recommended. BSE

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