



CARMES DE RIEUSSEC 2010



■ VINEYARD ATTRIBUTES

Appellation : AOC Sauternes, Bordeaux, France

■ VINTAGE SUMMARY

The 2010 vintage was somewhat similar to the 2009. The start of the growing season was complex and difficult to manage through to mid-June, owing to high rainfall. Then the months of July, August and September were very dry (20mm on average), with high daytime temperatures and cool nights, ideal conditions for the slow but complete ripening of the grapes.

■ WINE MAKING SCHEME

Ageing: 18 months in barrels.

■ TASTING NOTES

The colour is already an attractive pale gold.
Candied exotic fruits on the nose dominate over the primary aromas of the grape varieties.
Firm on the palate, quite concentrated, then opening up to reveal soft hints of honey.

TECHNICAL INFORMATION

Varietals : Sémillon 92%, Sauvignon blanc 5%, Muscadelle 3%

Yield : 8 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.79 g/l

Residual Sugar : 123 g/l