



CHÂTEAU RIEUSSEC 2009

■ VINEYARD ATTRIBUTES

Appellation : AOC Sauternes, Bordeaux, France

The Sauternes appellation stretches on the left bank of the Garonne, about 50km South of Bordeaux. The natural humidity arising from the Ciron river provides the ideal conditions for the development of Botrytis Cinerea, also known as noble rot.

Terroir : Château Rieussec sits on the border of Fargues and Sauternes, bordered by Château d'Yquem to the West. Rieussec is one of the largest properties in Sauternes and Barsac, covering 93 hectares of gravel sitting on sandy-clay soils.

■ VINTAGE SUMMARY

The start of the growing season was difficult to manage. Our technical team had to show great vigilance in order to protect the vines. Good weather finally arrived in June, followed by a drought interspersed with some light rainy spells in July, August and September. Relatively high daytime temperatures and cool nights allowed for a long, slow ripening.

■ WINE MAKING SCHEME

All batches were pressed individually in small pneumatic presses. After a few hours of cold settling, the must was transferred into new oak barrels from the Tonnellerie des Domaines in Pauillac for fermentation. Alcoholic fermentation was interrupted when the desired balance between alcohol and sugar had been reached. After fermentation, the wine was aged in barrels for 24 months.

■ TASTING NOTES

A long period of ageing in small oak barrels was needed to round off this very powerful wine. Citrus and fresh fruit aromas combine with candied apricot and green almonds on the nose. Great length on the palate matched with fruity freshness and vivacity, and a strong impression of honey and acacia blossom.



TECHNICAL INFORMATION

Varietals : Sémillon 84%, Sauvignon 12%, Muscadelle 4%

Yield : 12.5 hL/ha

Alcohol content : 13.5 % vol.

Total acidity : 4.04 g/l

Residual Sugar : 157 g/l