



CHÂTEAU RIEUSSEC 1989

■ 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

Drought in the winter and summer meant that the grapes ripened three weeks ahead of the average period in preceding years. They were in superb condition. Despite the dry weather, there was enough early morning humidity to allow the development of noble rot on very ripe grapes.

■ 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

Intense golden colour characteristic of Rieussec.

Beginning of evolution on the nose, aromas and notes of candied or even cooked fruit, figs, apricot, citrus, followed by the appearance of honey and resin.

On the palate the attack is supple and elegant. The honey dominates at first, and then evolves towards notes of gingerbread.

The finish is discreet if one is in a hurry to taste it. The wine must be allowed to rise slightly in temperature and oxygenate, it then becomes much fuller and longer.



TECHNICAL INFORMATION

Varietals : Sémillon 95%, Sauvignon 3%, Muscadelle 2%

Yield : 13.04 hL/ha

Alcohol content : 14.5 % vol.

Total acidity : 4.02 g/l

Residual Sugar : 118 g/l