



CHÂTEAU RIEUSSEC 2008

■ 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. Château Rieussec is one of the largest properties in Sauternes and Barsac, covering 93 hectares, made up of gravel on sandy-clay soil.

■ VINTAGE SUMMARY

During winter, the presence of frost has been very beneficial and restful for grapevine. However, during spring, some freeze was still registered. This was harmful for young buds and affected unfavourably grape growing.

Viticultural period was quite difficult because of a constant alternation between sun and rain. We had to wait until the beginning of September to have nice and stable weather conditions.

Ripeness takes place rather lately and the 4 or 5 pickings will last from 29 September to 14 November.

■ 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 26 months.

■ TASTING NOTES

Beautiful golden color.

The aromas of candied and citrus fruits are well present, accompanied by woody notes. It is a rich, unctuous and syrupy wine which finishes on fruity, airy and light notes.



TECHNICAL INFORMATION

Varietals : Sémillon 86%, Sauvignon 12%, Muscadelle 2%

Yield : 12 hL/ha

Alcohol content : 13.5 % vol.

Residual Sugar : 121 g/l