



CHÂTEAU RIEUSSEC 2010

■ 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

Due to fairly high rainfall, the first part of the vineyard cycle, up to mid-June, was complex to manage; the rain disrupted the flowering period and resulted in small amount of flower abortion and uneven grape size. July, August and September were then very dry (with an average of 20 mm of rain) with excellent daytime temperatures and cool nights, which is ideal for a slow but complete ripening of the grapes. However, the dry weather resulted in smaller grapes, and the volume of the harvest was reduced.

■ WINE MAKING SCHEME

The grapes are pressed as soon as they arrive at the winery. After settling, the musts are transferred to new barrels for fermentation. Grapes from each plot are pressed and fermented separately. At the end of fermentation, the wines are kept on the lees and stirred regularly until mid-December. After a resting period, the wines are racked and blended before being returned to the barrels to age for about 12 months.

■ TASTING NOTES

Strong colour. Very floral, vivid nose, light, well-integrated woodiness. The palate is fresh, elegant and complex with a lively, slightly spicy finish, and some notes of exotic fruit. Excellent length.



TECHNICAL INFORMATION

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

Yield : 12 hL/ha

Alcohol content : 13.5 % vol.

Residual Sugar : 160 g/l