



CARMES DE RIEUSSEC 2011



■ VINEYARD ATTRIBUTES

Appellation : AOC Sauternes, Bordeaux, France

■ VINTAGE SUMMARY

The beginning of the vines' cycle was complex to manage, being characterized by relatively low rainfall from January to March and very little rain in April. The morning dew combined with low humidity and high temperatures created favourable conditions for the development of powdery mildew (a cryptogamic disease), requiring extreme vigilance in the vineyard.

There was sporadic rain in August and September, creating humidity that was conducive to the growth of botrytis; this was followed by a beautiful Indian summer which enabled us to wait for optimal ripeness and to spread the harvests over an extended period (with 7 selective pickings) until November 2.

■ WINE MAKING SCHEME

Ageing: 18 months in barrels.

■ TASTING NOTES

Floral nose of acacia, fresh pears and then candied apricots.

The palate starts off very well-rounded and then becomes tighter and more minerally, with a long finish expressing well-developed fruity notes.

TECHNICAL INFORMATION

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

Yield : 9 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.75 g/l

Residual Sugar : 138 g/l