



## CHÂTEAU RIEUSSEC 2011

### 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

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, this humidity was conducive to the growth of botrytis, and 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 2 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, already intense, golden colour. The nose presents a delicate woodiness followed by notes of honeysuckle and acacia flowers.

The palate rapidly becomes full-bodied and generous, mingling notes of residual sugar and freshness. The fruit is discreet but the balance is perfect. The finish is long and lingering, accompanied by a hint of bitterness, that helps to enliven the flavours.



### TECHNICAL INFORMATION

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

**Yield** : 8 hL/ha

**Alcohol content** : 14 % vol.

**Residual Sugar** : 143 g/l