



Château Suduiraut Pur Sémillon 'Grand Vin Blanc Sec' 2023

AOC Bordeaux, Bordeaux, France



PRESENTATION

Château Suduiraut PUR SÉMILLON Grand Vin Blanc Sec comes from our prestigious Premier Cru Classé terroir of Sauternes. This wine is made from a micro-terroir exclusively planted with Sémillon, with vines averaging 55 years old, specifically identified according to vintages to reveal the best of this characteristic grape variety of Sauternes. It offers aromas of fruits and white flowers, with a lot of elegance and smoothness on the palate.

HARVEST

The harvest of our grapes destined for dry white wines started on August 24th with the young vine plots and ended on September 8th (12 days of harvest in total). We find a fresh style, with a well-present fruity taste, greediness, and a beautiful minerality. For Château Suduiraut PURE SÉMILLON Grand Dry White Wine, the plots were harvested from August 29th to September 6th.

WINEMAKING

After a gentle and prolonged pneumatic pressing of about 2.5 hours, the juices are cold settled at 10°C. The alcoholic fermentation then takes place in barrels, 30% of which are new wood, at a controlled temperature between 17 and 22°C. The malolactic fermentation is intentionally avoided in order to preserve the freshness and liveliness of the wine.

AGEING

34% in new barrels, 66% in barrels of one wine, for 9 months. Stirring of the fine lees at a variable rate depending on the vintages, on average 1 time per week or every 2 weeks.

VARIETAL

Sémillon 100%

AGEING POTENTIAL

2 to 3 years, 3 to 5 years, 5 to 10 years

TASTING

Château Suduiraut Pur Sémillon 2023 reveals a slightly golden yellow color. The nose opens with woody notes, roasted hazelnut, and sweet spices, followed by aromas of yellow fruits, William pear, and white pepper. After a powerful attack, the palate is full-bodied with a lot of richness, supported by a spicy freshness of pepper and chili. The finish is rich, woody, and extended by noble bitterness typical of the grape variety. The Pur Sémillon cuvée clearly demonstrates the power and elegance resulting from the combination of the great terroir of a Premier Cru from Sauternes and its emblematic grape variety. With aging in the bottle, its complexity will fully develop. To be enjoyed within two years and up to 10 years." - Pierre Montégut - Technical Director - July 2024.

REVIEWS AND AWARDS

Wine Spectator 93
Wine Spectator



JAMES SUCKLING.COM

97
James Suckling

Antonio Galloni
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98
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97
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Decanter

