



Sauternes de Castelnau, AOC Sauternes, Blanc Liqueureux, 2024

AOC Sauternes, Bordeaux, France

PRESENTATION

The Sauternes de Castelnau is a wine with a distinctive character for which the groundwork is prepared far in advance, even down to the choice of specific plots to give it its own unique identity.

Made from portions of the harvest that are expressive earlier, this wine with aromas of candied yellow fruit, quince, frangipani, mild spices and a hint of minerality is very approachable when young in terms of tasting.

TERROIR

The terroir of Sauternes covers 2200 hectares, located 40 km from Bordeaux, between the left bank of the Garonne River and the Landes forest. The Sauternes appellation includes the municipalities of Sauternes, Bommès, Fargues, Preignac, and Barsac. The Suduiraut estate extends over 200 hectares, of which 92 hectares are vineyards, on a soil mainly composed of sandy-clayey gravel. The region's microclimate leads to sunny and warm afternoons in the fall following morning mists. This causes, or at least stimulates, the appearance of botrytis cinerea, or noble rot, on the grapes.

WINEMAKING

Winemaking in French oak barrels, with indigenous yeasts for 3 weeks.

AGEING

20% in new barrels, 80% in old barrels, for 15 months.

VARIETAL

Sémillon 100%

TECHNICAL DATA

Yield: 8.50 hL/ha

TASTING

Sauternes de Castelnau 2024 reveals an intense golden yellow colour.

The nose is expressive with aromas of lychee and rose. Then, after aeration, it develops notes of candied fruit, roasted apricot, honey and gingerbread. After a smooth but fresh attack, the palate is enveloping without being heavy, with flavours of spices, ginger and candied lemon, followed by apricot and mango. The finish is of roasted pineapple and pepper notes.

A rich yet energetic wine, very charming now, with real potential for ageing.

