



## CHÂTEAU RIEUSSEC 2005

### ■ 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

2005 was marked by drought. Only 127 mm of rain fell during the winter, and following a month of April with some more rain (129 mm), the dry weather began again at the end of May. The summer was first very hot in June and July, then cooler in August and September, which allowed slow ripening and good balance between body and freshness.

Manual harvesting took place in good weather conditions from 23rd September to 27th October.

### ■ 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

**Colour**: Beautiful intense golden colour.

**Nose**: Pleasantly fresh, showing jammy notes and candied fruit (apricots, figs). **Palate**: Round and smooth, with candied notes and a long finish. This wine should be tasted at a maximum temperature of 12-14°C, to best appreciate all its potential. Should be decanted 30 minutes before drinking to allow all its aromas to be released.



### TECHNICAL INFORMATION

**Varietals** : Sémillon 90%, Sauvignon 8%, Muscadelle 2%

**Yield** : 26.59 hL/ha

**Alcohol content** : 14 % vol.

**Total acidity** : 3.40 g/l

**Residual Sugar** : 140 g/l