



## CARMES DE RIEUSSEC 2020

### ■ 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 85 hectares, made up of gravel on sandy-clay soil.

### ■ VINTAGE SUMMARY

The autumn-winter of 2019-2020 was one of the warmest for the last ten years in Bordeaux, resulting in an early bud break around 20 March. There was frequent rain from April to June, requiring us to take measures against a significant threat of downy mildew. The vines stayed ahead of their usual growth cycle, flowering around 19 May. There was then a fairly abrupt transition with 55 days without rain over the summer months. Véraison (colour change) started around 25 July. We detected quite severe water stress in some parts of our superb gravel terraces. The soil on the hillsides and at the base of the slopes, and the limestone marl soil fared much better in the hot, dry weather. For the sweet wines, it was quite a challenge to find botrytized bunches. The sun-drenched grapes did not offer ideal conditions for botrytis and, after waiting until 21 October, it was our Sémillon from the plots around the château that offered the best quality this year and which formed the heart of Château Rieussec.

### ■ WINE MAKING SCHEME

The grapes are pressed as soon as they arrive at the winery. After settling, the musts are transferred to new barrels for fermentation. Grapes from each plot are pressed and fermented separately. At the end of fermentation, the wines are kept on the lees and stirred regularly until mid-December. After a resting period, the wines are racked and blended before being returned to the barrels to age for about 12 months.

### ■ TASTING NOTES

Delicate nose with notes of rhubarb, peach and white flowers.

The palate is light and yet voluptuous. The attack is fresh, with the same rhubarb as the bouquet.

The smooth finish is characterized by a buttery notes and hint of muscat.



#### TECHNICAL INFORMATION

**Varietals** : Sémillon 82%, Sauvignon blanc 16%, Muscadelle 2%

**Alcohol content** : 13.5 % vol.

**pH** : 3.57

**Total acidity** : 3.27 g/l