



CARMES DE RIEUSSEC 2024

■ 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 2024 vintage was marked by a very rainy winter, with over 600 mm of rainfall and mild temperatures. The light frost in April had no major consequences. However, the persistent mildness and regular rainfall in April and May led to strong mildew pressure, particularly on the Sauvignon vines. Flowering experienced some coulure and millerandage, though not as significantly as in the red varieties. After a rather hot and dry summer, ripening was slow. The harvest began in August. It was influenced by the rains of September, which made the decision difficult. A rare feat was that the harvest of the sweet wines started much earlier than expected, coinciding with some dry whites—a first at Rieussec, which put the winery teams into full excitement.

■ 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

The wine reveals a clear and radiant expression, driven by fresh citrus notes and white flower aromas. On the palate, it charms with its purity, supported by a delicate, perfectly integrated sweetness and a lively structure that brings definition and energy, shaping an airy profile where freshness and precision take precedence over power. Carmes de Rieussec 2024 embodies a taut, elegant and resolutely modern style, conceived for an accessible approach while preserving the identity of the terroir.

TECHNICAL INFORMATION

Varietals : Sémillon 77%, Sauvignon blanc 17%, Muscadelle 6%

Alcohol content : 13,5 % vol.

pH : 3,8

Total acidity : 4 g/l

Residual Sugar : 119 g/l

