



## CARMES DE RIEUSSEC 2010



### ■ 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

The 2010 vintage was somewhat similar to the 2009. The start of the growing season was complex and difficult to manage through to mid-June, owing to high rainfall.

Then the months of July, August and September were very dry (20mm on average), with high daytime temperatures and cool nights, ideal conditions for the slow but complete ripening of the grapes.

### ■ 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 18 months.

### ■ TASTING NOTES

The colour is already an attractive pale gold.

Candied exotic fruits on the nose dominate over the primary aromas of the grape varieties.

Firm on the palate, quite concentrated, then opening up to reveal soft hints of honey.

#### TECHNICAL INFORMATION

**Varietals** : Sémillon 92%, Sauvignon blanc 5%, Muscadelle 3%

**Alcohol content** : 14 % vol.

**Total acidity** : 3.79 g/l

**Residual Sugar** : 123 g/l