



CHÂTEAU RIEUSSEC 1996

■ 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, bordered by Château d'Yquem to the West. Rieussec is one of the largest properties in Sauternes and Barsac, covering 93 hectares of gravel sitting on sandy-clay soils.

■ VINTAGE SUMMARY

The August rains were the only worrying part in a year that was quite ideal in terms of weather. The growing season was excellent, with optimal conditions for the grapes.

■ WINE MAKING SCHEME

All batches are pressed individually in small pneumatic presses. After a few hours of cold settling, the must is transferred into new oak barrels from the Tonnellerie des Domaines in Pauillac for fermentation. Alcoholic fermentation is interrupted when the desired balance between alcohol and sugar had been reached. After fermentation, the wine is aged in barrels for 18 months.

■ TASTING NOTES

The wine has an open and expressive bouquet. It has an ample and balanced palate with a distinguished and tasty finish. Well structured, this is a vintage that may be aged for a very long time.



TECHNICAL INFORMATION

Varietals : Sémillon 93%, Sauvignon blanc 7%

Yield : 24 hL/ha

Alcohol content : 14 % vol.

Total acidity : 4.41 g/l

Residual Sugar : 106.7 g/l