

R DE RIEUSSEC

R DE RIEUSSEC 2025

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

R de Rieussec is a dry white wine, produced from the Rieussec vineyard, which is located on the left bank of the Garonne River, in the Sauternes region.

Terroir : The Rieussec vineyard stretches at the junction of Fargues and Sauternes. It is one of the largest estates in the Sauternes and Barsac regions, with its vines covering 85 hectares of sandy-clay gravel soils. Rieussec is distinguished by having part of its vineyard on a particularly interesting limestone terroir.

■ VINTAGE SUMMARY

The 2025 vintage begins with a mild winter, followed by an early and particularly even spring. Summer then settles in for the long term, characterised by hot and very dry conditions, with marked water stress from the start of the season, though without excessive blockage. This gradual tension naturally limited yields, allowing for precise and homogeneous ripeness. The wide temperature variations at the end of summer played a key role in preserving freshness and aromatic precision. In this demanding context, the grapes destined for dry whites stand out for their purity, energy, and balance. Thus, 2025 emerges as a vintage of character at Rieussec, taut and particularly expressive for dry white wines.

■ WINE MAKING SCHEME

The grapes were harvested by hand into small crates on the plots selected for R de Rieussec. The Sauvignon was picked fairly early to preserve its freshness and rich thiol aromas, while the Sémillon was harvested when the grapes were thoroughly ripe to give the wine structure and body. The harvest was refrigerated before pressing to reduce oxidation. Pressing was gentle so as to preserve the grapes' aromatic freshness. After cold settling, a large part of the Sémillon musts was vinified in new oak barrels and barrels that had held one wine. The Sauvignon musts were mainly vinified in stainless steel tanks at low temperature and a smaller quantity in barrels that had held one wine. At the end of the fermentation process, the wines in barrels were aged on the lees for six months with regular stirring. After ageing, the wines in stainless steel vats (50%) and in barrels (50%) were blended prior to bottling.

■ TASTING NOTES

R de Rieussec 2025 shows a beautiful density that is characteristic of the vintage.

The ripe and homogeneous harvest allows for a precise aromatic intensity, with notes of white-fleshed fruit and citrus supported by a subtle minerality.

The freshness, shaped by the late-August temperature variations, brings depth and dimension.

The structure is carried by a fine, persistent acidity that offers remarkable balance and an elegant tension throughout the tasting.

The long, saline finish highlights the precision and purity that define R de Rieussec.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 60%, Sémillon 40%

Alcohol content : 13,5 % vol.

pH : 3,09

Total acidity : 4,46 g/l

