



CARMES DE RIEUSSEC 2014



■ VINEYARD ATTRIBUTES

Appellation : AOC Sauternes, Bordeaux, France

■ VINTAGE SUMMARY

Significant rainfall from November to February completely restored groundwater reserves, which had already been substantially replenished by average or higher than average rain in 2012 and 2013. Temperatures remained above normal and the vines missed the hearty winter frosts; what we really wanted were about two weeks of crisp mornings with beautiful sunshine, dry cold and no wind. But you cannot control nature!

Bud break was early, followed by uniform flowering during the first week of June, spurred on by a rise in temperatures.

As always, the impact of the weather on the vineyard was our primary concern, and our teams worked throughout the year to ensure that the grapes reach maturity in perfect health.

The onset of ripening occurred over two periods, first in late July and then again after 15 August, creating differences in the ripeness of the bunches on the same vine.

■ WINE MAKING SCHEME

Ageing: 18 months in barrels.

■ TASTING NOTES

Fairly dense nose, honey and acacia flowers, slightly woody.

Full-bodied, generous, well-balanced palate, with a pleasantly sweet finish.

TECHNICAL INFORMATION

Varietals : Sémillon 91%, Sauvignon blanc 5%, Muscadelle 4%

Yield : 12.29 hL/ha

Alcohol content : 14 % vol.

Total acidity : 4.08 g/l

Residual Sugar : 124 g/l