



## CHÂTEAU RIEUSSEC 1999

### ■ 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

An early growing year that caused us to maintain a sustained rhythm during the growing season. Risks of disease were present due to the alternation of great heat and humid conditions. Harvest for the first sweet grapes began on 31 August, with a great concentration. Sorting began again on 4 October and lasted until 15 October. Concentration was excellent, and we had to harvest the grapes quickly.

### ■ WINE MAKING SCHEME

All batches were pressed individually in small pneumatic presses. After a few hours of cold settling, the must was transferred into new oak barrels from the Tonnellerie des Domaines in Pauillac for fermentation. Alcoholic fermentation was interrupted when the desired balance between alcohol and sugar had been reached. After fermentation, the wine was aged in barrels for 24 months.

### ■ TASTING NOTES

Scarlet-tinged golden color. Complex bouquet made of soft spices such as vanilla, honeyed, cooked fruits & a few floral scents also. Luscious, rich and elegant. Should have a long life ahead. Magnificent liquorice palate.



#### TECHNICAL INFORMATION

**Varietals** : Sémillon 95%, Sauvignon blanc 4%, Muscadelle 1%

**Alcohol content** : 14 % vol.

**Total acidity** : 4,70 g/l

**Residual Sugar** : 147 g/l