



CHÂTEAU RIEUSSEC 2004

■ 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

2004 was a stormy year up until July with 3 heavy hail storms including a very violent one on 21st July. The annual rainfall was within the norm for the region of Bordeaux and June and September were rather cool. Manual harvests took place on 16th September and the selective pickings lasted until 4th November. 7 pickings were done in total. The bad summer weather forced us to eliminate the grapes that did not have the right type of botrytis. Then the first fortnight of September was fine leading to good levels of maturity and botrytis.

■ 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 26 months.

■ TASTING NOTES

Intense, golden yellow colour.

Discreet on the nose, but when aerated, the aromas are released. Fresh pear and pineapple fruit. The same aromas are clearly found on the palate.

Lively, fresh attack and a long finish. To be tasted at 12-14°C at the most to benefit to the maximum from all its potential.

The wine should be decanted 30 minutes before drinking to release all its aromas.



TECHNICAL INFORMATION

Varietals : Sémillon 89%, Sauvignon 9,50%, Muscadelle 1,50%

Yield : 15.5 hL/ha

Alcohol content : 13.5 % vol.

Total acidity : 4.10 g/l

Residual Sugar : 140 g/l