



CARMES DE RIEUSSEC 2008



■ 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

During spring season, frost has affected grape quantities and outputs. In August, we could benefit from good climatic conditions while the late summer was characterised by mild temperatures. September was hot and sunny which led to good ripeness. They took place from September 26th to November 14th. Five selective pickings were required.

■ WINE MAKING SCHEME

The grapes are pressed as soon as they arrive at the winery. After settling, the musts are transferred to new barrels for fermentation. Grapes from each plot are pressed and fermented separately. At the end of fermentation, the wines are kept on the lees and stirred regularly until mid-December. After a resting period, the wines are racked and blended before being returned to the barrels to age for about 12 months.

■ TASTING NOTES

Aromas of crystallized apricot, citrus fruit and white peach are carried out by a note of honey: keep your nose in the glass a few minutes to better enjoy that moment!

The mouth is very smooth, rather ample, balanced and the finish shows a lively touch.

TECHNICAL INFORMATION

Varietals : Sémillon 85%, Sauvignon blanc 15%

Alcohol content : 13,5 % vol.

Total acidity : 4,20 g/l

Residual Sugar : 113 g/l