CARMES DE RIEUSSEC 2013

VINEYARD ATTRIBUTES

Appellation : AOC Sauternes, Bordeaux, France

VINTAGE SUMMARY

The very wet, cold winter resulted in work in the vineyard being considerably delayed; bud break was late, and flowering was three weeks later than the average for the last 50 years; the changeable weather resulted in some flower abortion and uneven grape size, and therefore in lower potential yields than usual. Then at the end of June, the weather suddenly changed, and it was as if we were in the middle of the summer, with no transition, although there were a lot of localized storms.

The harvest period put our technicians in a cold sweat: rain, sun, and a long, slow ripening, which became difficult to manage with an "explosive" outbreak of botrytis in late September! Fortunately, the sorting teams were very efficient despite the difficult harvest conditions. The selective picking continued to the end of October with excellent botrytisation.

WINE MAKING SCHEME

Ageing: 18 months in barrels.

TASTING NOTES

Initially presenting Sauvignon aromas, the nose is then dominated by freshness and exotic notes. On the palate the attack is clean, direct, and silky, followed by slightly spicy notes of honey that extend into a lively finish.

An aperitif wine best enjoyed young and thoroughly chilled.

TECHNICAL INFORMATION

Varietals : Sémillon 87%, Sauvignon blanc 8%, Muscadelle 5%
Yield : 8.65 hL/ha
Alcohol content : 13.5 % vol.
Total acidity : 3.95 g/l
Residual Sugar : 113 g/l