



CHÂTEAU RIEUSSEC 2007

■ 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

After a rather mild winter, bud break was early; it was followed by a uniform flowering in the first week of June, helped by the relatively high temperatures.

As always, the impact of the weather on the vineyard was the primary concern, and the teams worked throughout the year to ensure that the grapes reached 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

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 26 months.

■ TASTING NOTES

Beautiful sparkling yellow colour, already deepening, but still with a few green glints of youth.

The nose is delicate, with scents of wild flowers. There are also notes of candied citrus fruit and melon. The wood is well-integrated.

On the palate, the attack is subtle and the wine then develops substantial volume. It reveals a pleasant acidity, with a good balance between freshness and richness. Citrus fruit is again present, with notes of orange. The long, fresh finish develops classic notes of candied apricots. While having a good potential to improve with age, this is also a wine that can be enjoyed relatively young.



TECHNICAL INFORMATION

Varietals : Sémillon 87%, Sauvignon 8,50%, Muscadelle 4,50%

Yield : 19.50 hL/ha

Alcohol content : 13.5 % vol.

Total acidity : 3.92 g/l

Residual Sugar : 125.1 g/l