



CHÂTEAU RIEUSSEC 1995

■ 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

A short spell of rain between 10 and 15 September had caused much concern and required cleaning passes. A beautiful end to September and a warm, dry start to October allowed for the harvest of well-botrytized grapes in two or three passes.

■ WINE MAKING SCHEME

All batches are pressed individually in small pneumatic presses. After a few hours of cold settling, the must is transferred for fermentation into oak barrels from the Tonnellerie des Domaines in Pauillac, 30% new oak. Alcoholic fermentation is interrupted when the desired balance between alcohol and sugar had been reached. The wine is then aged in barrels for 18 months.

■ TASTING NOTES

The wine is supple, round and smooth, with a pleasing concentration. Its evolution in the bottle lives up to all expectations.



TECHNICAL INFORMATION

Varietals : Sémillon, Sauvignon blanc

Alcohol content : 14 % vol.

Total acidity : 4,15 g/l

Residual Sugar : 126 g/l