



CHÂTEAU RIEUSSEC 1986

■ 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

The 1986 vintage was marked by a hotter, drier summer, particularly in July and August. A long period of rainfall at the beginning of September encouraged the development of "pourriture noble"

■ WINE MAKING SCHEME

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

■ TASTING NOTES

"This is a rich, balanced wine, with good liqueur on the finish. Aromas of toasted almond, then honey and candied fruit develop well. The color evolves to a fairly intense gold."

"Very original, this Sauternes is a great seducer that dispenses and will dispense refined pleasures for a long time to come."

"Aromas of vanilla, marshmallow, almond and candied fruit. Very rich, powerful and fat on the palate. Magnificent nose of honey, vanilla, caramel, candied plum. To be aged for a long time. What a personality! "



TECHNICAL INFORMATION

Varietals : Sémillon 91%, Muscadelle 4,50%, Sauvignon 4,50%

Yield : 9.63 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.7 g/l

Residual Sugar : 106 g/l