CHÂTEAU RIEUSSEC 1997

◼ 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 Bortrytis 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

Once more, this vintage is very different from classical wines. Tropical weather in the second half of August caused the rapid development of noble rot, and sweet grape harvesting began at the end of August - an unprecedented fact in Sauternes history.
A special derogation was required at the I.N.A.O to pick up botrytised grappes on August 27th. The sorting of the sweet grapes continued until November 3rd, without a drop of rain. The harvests were long and difficult, because the grapevines had to be cleaned carefully.
The result is a very fine and silky vintage with fine acidity, superb concentration and a diverse bouquet. Powerful wine with a sustaining fullness.

◼ 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

Shiny dress, spicy notes on the nose, also citrus skin, vanilla, honey, great freshness.
In mouth, round attack, onctuous, great richness and cooked green citrus aromas and honey on aftertaste.

TECHNICAL INFORMATION

Varietals : Sémillon 95%, Muscadelle 4%, Sauvignon 1%
Yield : 9.78 hL/ha
Alcohol content : 14 % vol.
Total acidity : 4.35 g/l
Residual Sugar : 127 g/l