

RIEUSSEC

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SAUTERNES

CHÂTEAU RIEUSSEC 2022



■ VINEYARD ATTRIBUTES

Appellation : AOC Sauternes, Bordeaux, France

The Sauternes appellation stretches along the left bank of the Garonne, about 50km South of Bordeaux. The natural humidity arising from the Ciron river and the surrounding springs provides the ideal conditions for the development of Botrytis Cinerea, also known as noble rot.

Terroir : Château Rieussec's vineyards lie at the junction of Fargues and Sauternes, and it is one of the most important estates in Sauternes and Barsac. Its vines cover 85 hectares of sandy-clay gravel.

■ VINTAGE SUMMARY

Another vintage that contrasts with the norm. At the beginning of the year, cool weather caused a two-week delay in vine growth. Despite low rainfall, all seemed well until April, when early morning frost hit our early terroirs. Fortunately, the most sensitive areas had not yet budded, thanks to late pruning. Dry, sunny weather right up to the harvest enabled the vines to catch up. Phytosanitary management was untroubled, and the team was able to focus on watering our young vines to limit losses. The harvest was early for our dry whites (17/08) and for the sweet wines we had to wait for the arrival of humidity and the onset of botrytis. It finally arrived, revealing great purity and virtually no waste. The rain of September 15th and the regular fog allowed the noble rot to progressively take hold. A first sorting on October 1st was promising but confirmed the very low yields of the vintage. Everything accelerated in the second half of October. The teams carried out up to 4 selections to end up with magnificent grapes of great freshness on 29th October.

■ WINE MAKING SCHEME

The grapes are harvested by hand in small crates. On arrival at the winery, they are immediately pressed in small pneumatic presses. After settling, the must is transferred to barrels for fermentation (new barrels for the Semillon, one-wine barrels for the Sauvignon). Each parcel is pressed and vinified separately. Alcoholic fermentation is stopped as soon as the desired balance between alcohol and sugar is reached. At the end of fermentation, the wines are kept on their lees and stirred regularly until mid-December. After a resting period, the wines are racked and blended before being put back into barrels to age for around 18 months.

■ TASTING NOTES

2022 offers us a rich and complex Sauternes, marked by the return of a true vintage of noble rot and confit.

On the nose, intense aromas of dried apricots and candied fruit are complemented by the subtlety of acacia and honeysuckle flowers.

On the palate, the wine presents a beautiful balance between creaminess, intensity, and freshness. Exotic fruit notes and spicy nuances combine to offer a complex wine, enhanced by a gentle bitterness that lingers for long minutes. A great wine to enjoy now or that will age beautifully for many years.

TECHNICAL INFORMATION

Varietals : Sémillon 91%, Sauvignon blanc 9%

Alcohol content : 14 % vol.

pH : 3,92

Residual Sugar : 139 g/l