



CARMES DE RIEUSSEC 2023

■ 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 85 hectares, made up of gravel on sandy-clay soil.

■ VINTAGE SUMMARY

The 2023 vintage was characterized by a winter that was wetter than the previous year but still below average, with two nights of frost causing localized damage without significant impact on the overall production. The climate then fluctuated between tropical conditions from mid-May to early July, presenting a constant challenge, and heatwaves in August and September. Thanks to the richness of the Rieussec terroirs and the good health of the vines, the harvest produced wines of exceptional quality with remarkable balance and purity.

■ 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 12 months.

■ TASTING NOTES

Carmes 2023 reveals notes of candied apricot and citrus, along with delicate floral aromas. This wine offers remarkable complexity and aromatic intensity.

On the palate, we find the same notes perceived on the nose, balancing between candied richness and freshness. The texture is exceptionally refined for this modern and fresh Sauternes. Undoubtedly, a great Carmes for this 2023 vintage.

TECHNICAL INFORMATION

Varietals : Sémillon 82%, Sauvignon 11%, Muscadelle 7%

Alcohol content : 13,5 % vol.

pH : 3,76

Total acidity : 3,7 g/l

Residual Sugar : 119 g/l

