



CARMES DE RIEUSSEC 2015



■ VINEYARD ATTRIBUTES

Appellation : AOC Sauternes, Bordeaux, France

■ VINTAGE SUMMARY

The winter of 2014-2015 started out mild and dry. But, as is often the case, February brought colder weather, slowing down growth, even to the extent that bud break was delayed. Spring was warm and fine, but too dry, almost exposing the vines to water stress. Fortunately, there was some rain at the beginning of June, which created ideal conditions for flowering. The summer was very hot until mid-August.

■ WINE MAKING SCHEME

Ageing: 18 months in barrels.

■ TASTING NOTES

Generous nose with jammy notes of white fruit, evolving towards bitter orange. The attack is delicate, the wine then develops superb power with notes of fresh pineapple. The palate is full-bodied with well-integrated wood. Well-balanced and concentrated, the finish is long and lingering.

TECHNICAL INFORMATION

Varietals : Sémillon 87%, Sauvignon blanc 7%, Muscadelle 6%

Alcohol content : 13.5 % vol.

Total acidity : 3.50 g/l

Residual Sugar : 125 g/l