



CHÂTEAU RIEUSSEC 2016

■ 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

After very varied weather in 2015, 2016 proved to be a more uniform vintage throughout the Gironde region. While the vintage offered both quantity and quality, it was also not without its fair share of surprises. The beginning of the winter was very mild and wet, suggesting that bud break would be early. However, it was subsequently delayed by cold weather in February and March. The cold spring, with a lot of rain in Pauillac and Pomerol in June, threatened to disrupt flowering, but fortunately this went well on both the left and right banks. The summer was characterized by extreme dryness. The vines had to endure significant water stress for two months until the end of véraison (when the grapes change colour). This hot period lasted longer than in 2015, and seemed likely to affect the ripening stage, when to our relief some rain finally arrived on 13 September. The growth cycle could therefore be completed without hindrance. The weather remained hot and dry until the end of the red grape harvests, enabling them to reach perfect ripeness. In Sauternes, the botrytis did not develop until very late; the best rounds of selective picking were between 20 and 28 October. The vinifications took place in ideal conditions, and the great potential of a vintage that had been something of a dark horse was finally revealed.

■ WINE MAKING SCHEME

All batches were pressed individually in small pneumatic presses. After a few hours of cold settling, the must was transferred into new oak barrels from the Tonnellerie des Domaines in Pauillac for fermentation. Alcoholic fermentation was interrupted when the desired balance between alcohol and sugar had been reached. After fermentation, the wine was aged in barrels for 24 months.

■ TASTING NOTES

Bright, golden yellow colour. The nose is fresh and powerful with citrus notes, particularly tangerine skin. These are complemented by toasted aromas from the perfectly integrated oak. On the palate, the attack is very fresh and balanced, characterized by mellowness and finesse. The wine then reveals its power, with a sensation of fullness and tremendous density. The very long, lingering finish offers aromas of dried apricots, caramel and bitter orange.

TECHNICAL INFORMATION

Varietals : Sémillon 83%, Sauvignon blanc 12%, Muscadelle 5%

Alcohol content : 13.5 % vol.

pH : 3.91 g/l

Total acidity : 3.5 g/l

