

RIEUSSEC

SAUTERNES

CHÂTEAU RIEUSSEC 2024



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

The 2024 vintage was marked by a very rainy winter, with over 600 mm of rainfall and mild temperatures. The light frost in April had no major consequences. However, the persistent mildness and regular rainfall in April and May led to strong mildew pressure, particularly on the Sauvignon vines. Flowering experienced some coulure and millerandage, though not as significantly as in the red varieties. After a rather hot and dry summer, ripening was slow. The harvest began in August. It was influenced by the rains of September, which made the decision difficult. A rare feat was that the harvest of the sweet wines started much earlier than expected, coinciding with some dry whites—a first at Rieussec, which put the winery teams into full excitement.

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

The nose opens gradually with aromas of ripe fruit, such as candied apricot, with an airy rather than opulent character.

On the palate, the wine charms with its balance: controlled sweetness, a lively structure, and a sensation of almost saline freshness that lengthens the wine with precision.

2024 aligns with a more chiselled interpretation of Rieussec. Today, the wine expresses a style built on balance, driven by freshness, the finesse of its sweetness, and outstanding aromatic precision.

TECHNICAL INFORMATION

Varietals : Sémillon 83%, Sauvignon blanc 17%

Alcohol content : 13,5 % vol.

pH : 3,88

Total acidity : 3,81 g/l

Residual Sugar : 140 g/l