



CHÂTEAU RIEUSSEC 1988

■ 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

1988 was a year with higher than average temperatures. From April to September, rainfall was also slightly higher. Blooming took place somewhat early, while the weather from September until the end of November could be characterized as hot and dry.

Harvest took place from 4th to 18th November in seven different batches. Slow botrytis growth resulted in very good ripeness levels.

■ WINE MAKING SCHEME

All batches are pressed individually in small pneumatic presses. After a few hours of cold settling, the must is transferred into new oak barrels from the Tonnellerie des Domaines in Pauillac for fermentation. Alcoholic fermentation is interrupted when the desired balance between alcohol and sugar had been reached. After fermentation, the wine is aged in barrels for 18 months.

■ TASTING NOTES

The 1988 vintage is fresh and pleasant, thanks to its aromatic fullness underlined by noticeable acidity.

It is clear and bright with a deep golden colour.

Intense on the nose with notes of muscat, honey and candied citrus fruit.

Full and delicate on the palate with aromas of candied fruits and grapefruit, good acidity and a long finish.



TECHNICAL INFORMATION

Varietals : Sémillon 95%, Muscadelle 5%

Yield : 9.63 hL/ha

Alcohol content : 14 % vol.

Total acidity : 4.75 g/l

Residual Sugar : 93 g/l