



CHÂTEAU RIEUSSEC 1998

■ 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

From January to March, higher than normal average temperatures (+2°C) resulted in an early bud burst. The good rains in April were beneficial for the start of vegetation and the mid-flowering at the beginning of June was ten days earlier than normal. August was hot and dry, but the rain in September favoured the growth of the berries and the development of botrytis.

■ 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 27 months.

■ TASTING NOTES

Light gold color.

On the nose, this vintage reveals an explosion of fruit and combines aromas of honey, even beeswax with rich notes of citrus fruit, flowers and spices.

A perfectly balanced wine on the palate, it is both concentrated and elegant with a magnificent long finish.



TECHNICAL INFORMATION

Varietals : Sémillon 94%, Sauvignon blanc 3,50%, Muscadelle 2,50%

Yield : 17 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3,95 g/l

Residual Sugar : 137 g/l