



R DE RIEUSSEC 2016

■ VINEYARD ATTRIBUTES

Appellation : AOC 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

Once again, the winter started with a period of very mild weather from December to the end of January. Fortunately, a cold spell arrived in February and continued until bud break, around 8 April, resulting in a few frosts in the surrounding area.

Spring was wet until mid-June but this did not disrupt flowering, which began on 9 June.

The summer was then very hot and dry and there was some concern prior to the harvests regarding the likely quality and freshness of the dry white wines.

■ WINE MAKING SCHEME

Grapes are harvested by hand in small crates. They are refrigerated prior to being brought to the press, which helps prevent oxidation. The pressing is gentle in order to retain the aromatic freshness of the grapes. Once the must has settled, most of the semillon are placed in new oak barrels to undergo alcoholic fermentation, whilst the sauvignon is predominantly fermented in temperature controlled stainless steel tanks. Once fermentation is completed, the wine in barrel is kept on its lees for a period of six months with regular stirring, whilst the sauvignon are racked and left to age in the tanks to preserve their aromatic qualities.

■ TASTING NOTES

Powerful, harmonious nose with notes of citrus, mango, and other exotic fruit.

The direct, energetic attack on the palate presents the same exotic, fresh character. The wine presents plenty of volume and good harmony. The buttery notes from the barrel-ageing have a definite presence and will quickly become integrated to give the wine more complexity. The finish is backed up by a pleasant acidity.



TECHNICAL INFORMATION

Varietals : Sémillon 57%, Sauvignon 43%

Yield : 62 hL/ha

Alcohol content : 12 % vol.

pH : 3.15

Total acidity : 3.8 g/l