

RIEUSSEC

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SAUTERNES

CHÂTEAU RIEUSSEC 2023

■ 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.

■ 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.

