

RIEUSSEC

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.

■ VINTAGE SUMMARY

The 2023 vintage was characterized by a winter that was wetter than the previous year but still below average, with two nights of frost causing localized damage without significant impact on the overall production. The climate then fluctuated between tropical conditions from mid-May to early July, presenting a constant challenge, and heatwaves in August and September. Thanks to the richness of the Rieussec terroirs and the good health of the vines, the harvest produced wines of exceptional quality with remarkable balance and purity.

■ 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

2023 is one of those exceptional vintages.

It stands out by a complex nose combining notes of apricot, candied citrus zest, and fresh pineapple. Floral accents of chamomile and acacia complete this delicate bouquet.

The promise of the nose is confirmed on the palate with a subtle balance between the creaminess of the texture and the vibrant aromatic freshness.

The finish is remarkable, featuring notes of blood orange peel and an intense, prolonged menthol freshness.

TECHNICAL INFORMATION

Varietals : Sémillon 89%, Sauvignon blanc 11%

Alcohol content : 14 % vol.

pH : 3,9

Total acidity : 3,72 g/l

Residual Sugar : 147 g/l