

# R DE RIEUSSEC

## R DE RIEUSSEC 2023

### ■ VINEYARD ATTRIBUTES

**Appellation :** AOC Bordeaux, France

R de Rieussec is a dry white wine, produced from the Rieussec vineyard, which is located on the left bank of the Garonne River, in the Sauternes region.

**Terroir :** The Rieussec vineyard stretches at the junction of Fargues and Sauternes. It is one of the largest estates in the Sauternes and Barsac regions, with its vines covering 85 hectares of sandy-clay gravel soils. Rieussec is distinguished by having part of its vineyard on a particularly interesting limestone terroir.

### ■ 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 were harvested by hand into small crates on the plots selected for R de Rieussec. The Sauvignon was picked fairly early to preserve its freshness and rich thiol aromas, while the Sémillon was harvested when the grapes were thoroughly ripe to give the wine structure and body. The harvest was refrigerated before pressing to reduce oxidation. Pressing was gentle so as to preserve the grapes' aromatic freshness. After cold settling, a large part of the Sémillon musts was vinified in new oak barrels and barrels that had held one wine. The Sauvignon musts were mainly vinified in stainless steel tanks at low temperature and a smaller quantity in barrels that had held one wine. At the end of the fermentation process, the wines in barrels were aged on the lees for six months with regular stirring. After ageing, the wines in stainless steel vats (50%) and in barrels (50%) were blended prior to bottling.

### ■ TASTING NOTES

Between subtlety and freshness, the R 2023 reveals remarkable purity.

Blending citrus, floral notes, and white-fleshed fruits, this wine offers a complex aromatic palette, enhanced by barrel aging.

The finesse on the palate is highlighted by a beautiful balance between richness and the vibrant brightness of its aromas. The texture is silky and concludes with an elegant, pure finish with a saline minerality.

A dry white wine with perfect balance and finesse, ideal for enjoyment now or for aging gracefully over the next few years.



#### TECHNICAL INFORMATION

**Varietals :** Sauvignon blanc 56%, Sémillon 44%

**Alcohol content :** 12,5 % vol.

**pH :** 3,15

**Total acidity :** 3,7 g/l