



CARMES DE RIEUSSEC 2009



■ 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. Château Rieussec is one of the largest properties in Sauternes and Barsac, covering 93 hectares, made up of gravel on sandy-clay soil.

■ VINTAGE SUMMARY

The beginning of the growth cycle had been a tricky period. The technical team had to be particularly vigilant in order to protect the vines. Fine and stable weather returned in June but conditions became drought like, interspersed in July, August and September with welcome periods of light rain. Daily hot temperatures combined with fairly cool nights enabled slow ripening.

Harvest took place in very good conditions, in 4 pickings, from 17 september until 15 october, with a nice and fast growth of the Botrytis.

■ WINE MAKING SCHEME

The grapes are pressed as soon as they arrive at the winery. After settling, the musts are transferred to new barrels for fermentation. Grapes from each plot are pressed and fermented separately. At the end of fermentation, the wines are kept on the lees and stirred regularly until mid-December. After a resting period, the wines are raked and blended before being returned to the barrels to age for about 12 months.

■ TASTING NOTES

Expressive fruit & delightful wine. A very good finish. The wine still needs to be kept in cellar for a few years.

TECHNICAL INFORMATION

Varietals : Sémillon 100%

Yield : 8.25 hL/ha

Alcohol content : 13.5 % vol.

Total acidity : 3.97 g/l

Residual Sugar : 148 g/l