



## R DE RIEUSSEC 2017

### ■ 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

After a fairly mild winter, there were two nights of severe frost in the spring, on 26 and 27 April, which inflicted major damage on Bordeaux's vineyards. Rieussec escaped relatively lightly, with only 15% of the vines being affected.

Conditions then became excellent, with higher than usual temperatures, and balanced, well-spaced rainfall. Flowering began ten days earlier than usual, on 28 May. After a heavy rainy spell at the end of June, temperatures remained lower than normal throughout the summer, but it never became cold. The grapes therefore ripened slowly, which is ideal, especially for dry white wines.

The positive effect of this early, not very warm summer was immediately apparent at the harvest with the grapes for the dry white wine presenting an exceptionally rich aromatic palette. An exceptional vintage for "R" de Rieussec.

The harvest took place in excellent conditions, starting on 23 August with the Sauvignon Blanc and ending on 7 September with the Sémillon.

### ■ 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

Beautiful pale yellow colour with youthful glints of green.

The nose presents tremendous aromatic intensity. Exotic fruit, mango and pineapple predominate over the citrus notes that are more subdued for now. The oak from the barrel-ageing is well-integrated.

The palate immediately presents superb freshness, resulting from a summer during which temperatures did not become excessively high. The wine has lots of volume but remains lively and ethereal thanks to its acidity. Flavours follow one another throughout the tasting, in particular fresh pear and notes of white flowers. Overall, the palate is characterized by length, balance and harmony, and a long aftertaste.



#### TECHNICAL INFORMATION

**Varietals** : Sauvignon 54%, Sémillon 46%

**Yield** : 28 hL/ha

**Alcohol content** : 13 % vol.