



## PASSION

*“Sauternes is such a wonderful wine that we wanted to have our own one and also the land is so exceptional”*

**Baron Eric de Rothschild**

For several generations, Château Rieussec has been the leading name in Sauternes wines.

## INTEGRITY

Château Rieussec was acquired by Domaines Barons de Rothschild (Lafite) in 1984. The estate then consisted of 110 hectares, 68 hectares of which were vines. To enhance Château Rieussec’s potential, rigorous measures were implemented, including meticulous sorting of the grapes and fermenting in barrels, which provides a much finer selection for the blending of the Grand Vin.

In 2016 Château Rieussec received HVE certification. The vineyards are sustainably farmed.

## PEOPLE

Today, it is the 6th generation of the Rothschild family, in Saskia de Rothschild, Baron Eric’s daughter, who is at the head of Château Lafite and Domaines Barons de Rothschild (Lafite).



The vineyard is managed by Eric Kohler, Technical Director of the Bordeaux Châteaux, with the help of Jean de Roquefeuil, Vineyard Manager, and Serge Bertrand Roux, Cellar Master.

## CURIOSITY

As early as 1868, Charles Cocks remarked “Beyond any of the others, Rieussec produces wines very similar to Yquem wines”. In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. The confiscation of the estate during the revolution led to its public sale around 1790 as an “object of national heritage”. The 1855 classification recognized the quality of Rieussec’s soil by ranking it as a first growth Sauternes and Barsac.

## TERROIR

The Château Rieussec vineyard extends to the border of Fargues and Sauternes, and adjoins Château d’Yquem. Rieussec is one of the largest properties in Sauternes and Barsac, the vineyard covers 93 hectares of gravelly sandy-clay soil.

The iconic grape variety of Sauternes, Sémillon, dominates (90%), followed by Sauvignon (7%) and Muscadelle (3%). Traditional Sauternes techniques are used and the harvests are carried out with selective pickings depending on the ripeness of the grapes and evolution of botrytis cinerea (noble rot). They last for 6 to 8 weeks from September to November. Production is low and firmly in the hands on Mother Nature.

