



DOMAINES BARONS DE ROTHSCHILD LAFITE
CHÂTEAU RIEUSSEC
BORDEAUX (SAUTERNES), FRANCE



Situated on the “communes” of Sauternes and Fargues, high above the Garonne River, in a small area where the cold Autumn dawns help form the famous mist. It is this mist which many believe plays a major role in the development of botrytis cinerea (noble rot). Château Rieussec is located in Fargues (adjacent to Château d'Yquem); It is one of the largest properties in Sauternes and Barsac. The vineyard covers 230 acres of gravelly

sandy-clay soil. The iconic grape variety of Sauternes, Sémillon, dominates (90%), followed by Sauvignon (7%) and Muscadelle (3%).

Château Rieussec was classified as a First Growth in 1855. In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. Sold as a “national inheritance” after the French Revolution, Rieussec experienced several changes of owners before being acquired by Domaines Barons de Rothschild Lafite in 1984. Since then, meticulous plot selection and important innovative methods have been used in the cellars to enhance quality. Extensive pruning and the sparing use of natural fertilizer helps keep production low. The techniques remain traditional and specific to the Sauternes region. In terms of yields, the traditional reference is that a single vine should produce a bottle of wine. At Château Rieussec, a single vine produces about a glass of wine.

The roots of Rieussec, planted with such precision, permeate soils of sand and clay in this remarkable land. An ocean breeze, carried from the banks of the river Ciron and over the top of the hill, descends across the leaves, turning them an aniseed green. Little by little, a purple hue creeps over the grapes, until suddenly one morning a light matte powder appears on the smooth fruit, detected by the experienced hands of the men of Rieussec. It is from this demanding, all-consuming decay, dark and sublime noble transcendent, that paralyses transfixes the grapes, that a metamorphosis emerges. In the cellar, this liquid sweetness is carefully measured, as each year a new concoction is blended from what the earth has provided. Be it young and gold-yellow, or old aged and amber, Rieussec gives generously but never to excess. Lasting an eternity.



OLIVIER TREGOAT
TECHNICAL DIRECTOR

Château Rieussec, 1er Cru Classé
Carmes de Rieussec
R de Rieussec





CHÂTEAU RIEUSSEC



CHÂTEAU RIEUSSEC

CHÂTEAU RIEUSSEC, 1ER CRU CLASSÉ

Bordeaux (Sauternes), France

- In the 1855 classification recognized as a First Growth of the Sauternes and Barsac appellations
- 89% Sémillon, 9% Sauvignon Blanc, 2% Muscadelle
- Rieussec is one of the largest properties in Sauternes and Barsac, the vineyard covers 227 acres of gravelly sandy-clay soil
- 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)
- Aged 24 months in barrels from the Tonnellerie des Domaines in Pauillac
- A single vine produces about a glass of wine
- In 2016 Château Rieussec received HVE certification; The vineyards are sustainably farmed

97
POINTS

2019
VINOUS
1/22

96
POINTS

2019
DECANTER
1/22



CHÂTEAU RIEUSSEC

CARMES DE RIEUSSEC

Bordeaux (Sauternes), France

- 61% Sémillon, 39% Sauvignon Blanc
- The estate is situated on the “communes” of Sauternes and Fargues, high above the Garonne River; the autumn dawns help form the famous mist that helps develop botrytis cinerea (noble rot)
- This is the second label to Château Rieussec, is selected from barrels with the same base as the “Grand Vin”
- Meticulous plot selection and important innovative methods have been used in the cellars to enhance quality
- After a resting period, the wines are racked and blended, then returned to the barrels to age for about 12 months
- Delicate nose with notes of rhubarb, peach and white flowers
- Fresh, light and yet voluptuous palate; The smooth finish is characterized by buttery notes and a hint of muscat



CHÂTEAU RIEUSSEC

R DE RIEUSSEC

Bordeaux (Sauternes), France

- 59% Sémillon, 41% Sauvignon Blanc
- First produced with the 1977 vintage
- The vineyard covers 227 acres of gravelly sandy-clay soil.
- Alcoholic fermentation is carried out in barrels (50%) and vats (50%)
- In 2016 Château Rieussec received HVE certification; The vineyards are sustainably farmed.

93
POINTS

2021
DECANTER
9/22

