

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC

CHÂTEAU DE COSSE 2018

BACKGROUND

Classified as a First Growth in 1855. Rieussec is one of the biggest estates of Sauternes with 227 acres of vines, 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).

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.

Château de Cosse, the second label to Château Rieussec, selected from barrels with the same base as the “Grand Vin.” Its characteristics are very similar to the “Grand Vin,” but with shorter ageing in barrels. The wine may be enjoyed at a younger age than its counterpart, and possesses the typical characteristics of a fine Sauternes.

APPELLATION

Sauternes (Bordeaux), France

VARIETAL COMPOSITION

89% Sémillon, 6% Muscadelle, 5% Sauvignon Blanc

TERROIR & VINTAGE NOTES

Château Rieussec sits on the border of Fargues and Sauternes; It is one of the largest properties in Sauternes and Barsac, covering 227 acres, made up of gravel on sandy-clay soil.

The winter of 2018 was the coldest since 2010, mainly due to particularly severe weather in February. It was very rainy, with endless showers that continued throughout the spring. As a result, there was an unusually high threat of mildew that persisted from May into July; Such outbreaks of mildew had not been seen within living memory. Fortunately, the situation significantly improved over the summer, thanks to dry, hot weather which enabled the restoration of the vineyard's health and produced excellent quality grapes.

WINEMAKING

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

AGEING

Aged for 12 months in reused barrels from Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Beautiful sparkling gold color. The nose is already surprisingly subtle. The barrel-ageing is still present but blends perfectly with notes of apricot and candied melon. The attack is light, but the wine then develops volume and gradually fills the entire palate. The finish is long and well-defined. This is a wine that has already substantially opened up and should be at its peak in about five years.



WINEMAKER

Eric Kohler

TECHNICAL DATA

Total Acidity: 3.90 g/L

pH: 3.80 g/L

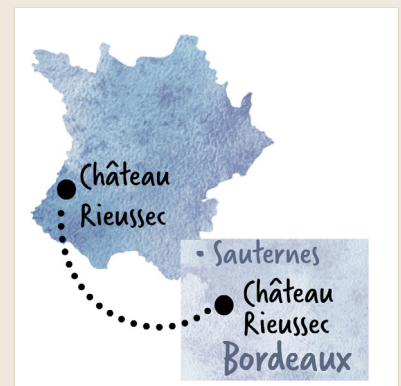
RS: 89 g/L

Alcohol

14%



90-91
POINTS
JAMES SUCKLING
April 2019



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections