



CURRENT WINEMAKER

Olivier Tregat

TECHNICAL DATA

Alcohol
13.5%
Residual Sugar
129 g/L

DOMAINES BARONS DE ROTHSCHILD LAFITE

CHÂTEAU RIEUSSEC

CHÂTEAU RIEUSSEC 2016

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.

APPELLATION

Sauternes (Bordeaux), France

VARIETAL COMPOSITION

83% Sémillon, 12% Sauvignon blanc, 5% Muscadelle

VINTAGE NOTES

After very varied weather in 2015, 2016 proved to be a more uniform vintage throughout the Gironde region. The beginning of the winter was very mild and wet, suggesting that bud break would be early. However, it was subsequently delayed by cold weather in February and March. The cold spring, with a lot of rain in Pauillac and Pomerol in June, threatened to disrupt flowering, but fortunately this went well on both the left and right banks. The summer was characterized by extreme dryness. The vines had to endure significant water stress for two months until the end of véraison (when the grapes change colour). Some rain finally arrived on 13 September. The weather remained hot and dry until the end of the red grape harvests, enabling them to reach perfect ripeness.

WINEMAKING

All batches were pressed individually in small pneumatic presses. After a few hours of cold settling, the must was transferred into new oak barrels from the Tonnellerie des Domaines in Pauillac for fermentation.

AGEING

After fermentation, the wine was aged in barrels for 24 months.

TASTING NOTES

Bright, golden yellow colour. The nose is fresh and powerful with citrus notes, particularly tangerine skin. These are complemented by toasted aromas from the perfectly integrated oak. On the palate, the attack is very fresh and balanced, characterized by mellowness and finesse. The wine then reveals its power, with a sensation of fullness and tremendous density. The very long, lingering finish offers aromas of dried apricots, caramel and bitter orange.



97 JAMES SUCKLING
February 2019
POINTS

96+ PTS WINE ADVOCATE 3/19
96 PTS WINE ENTHUSIAST 4/17
94 PTS VINOUS 1/20
93 PTS WINE SPECTATOR WEB '19



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