



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC

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BACKGROUND

Classified as a First Growth in 1855, Rieussec is one of the biggest estates of Sauternes with 230 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

94% Sémillon, 3% Sauvignon Blanc, 3% Muscadelle

VINTAGE NOTES

The autumn/winter period of 2005-2006 was exceptionally dry, which was then compensated for by heavy rain during March. There was fine weather and warm temperatures from April to July; August was cooler but the sun returned at the beginning of September to complete the ripening process.

WINEMAKING

The harvest took place in good conditions and lasted from September 5th to October 10th. Alcoholic fermentation was carried out 100% in barrels.

AGEING

Ageing lasted for 20 months in produced from the Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Beautiful pale golden color with hints of orange. A fairly dense nose with a delightful combination of flowers (honeysuckle and acacia) and candied fruit. Starts subtly in the mouth and then intensifies with notes of honey and a long fruity finish with good freshness.



95
POINTS

WINE ENTHUSIAST
March 2009

93 PTS

WINE SPECTATOR 3/09

92 PTS

ROBERT PARKER'S
WINE ADVOCATE 1/17

WINEMAKER

Eric Kohler

TECHNICAL DATA

Alcohol
13.5%

Residual Sugar
140 g/L

