



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC

CHÂTEAU RIEUSSEC 2013

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

96% Sémillon, 4% Sauvignon

VINTAGE NOTES

Winter was very wet and cold resulting in a late bud break, and late flowering, three weeks later than the average for the last 50 years. The unusual weather resulted in some decreased flowering and uneven grape size. At the end of June, the weather suddenly changed, and it was as if we were in the middle of the summer. The harvest period put a lot of pressure on our technicians: rain, sun, and a long, slow ripening, which became difficult to manage with an “explosive” outbreak of botrytis in late September.

WINEMAKING

The harvest consisted of four selective pickings from September 26th to October 31st. 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, still youthful color. Lovely nose of acacia flowers develops against a slightly woody background. The palate offers the volume and richness characteristic of a sweet wine, continuing into a well-balanced finish of candied and fresh fruit. The overall impression remains fairly ethereal and floral, making it a perfect accompaniment to an exotic fruit sorbet, or a grilled lobster, or simply a delicious aperitif to enjoy among friends.



98
POINTS

JAMES SUCKLING
February 2016

95 PTS WINE SPECTATOR 3/16
94-96 PTS WINE ENTHUSIAST 3/14
91-94 PTS VINOUS 5/14

WINEMAKER

Charles Chevallier

TECHNICAL DATA

Alcohol
13.5%

Residual Sugar
129 g/L

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