



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC

CHÂTEAU DE COSSE 2017

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

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

VINTAGE NOTES

This was a year that brought both quantity and quality, but was not without a few surprises. The beginning of the winter was mild and wet, suggesting that bud break would be early. Fortunately, a cold spell arrived in February and continued until bud break in early April, resulting in a few frosts in the surrounding area. The summer was fairly dry, but some rain finally arrived in early fall. The weather remained warm and dry, and so the botrytis was very late to develop; the best rounds of selective picking took place between October 20th and 28th. The vinifications took place in ideal conditions.

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 for about 12 months.

AGEING

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

TASTING NOTES

The color is a beautiful bright, pale yellow, with glints of green indicating the wine's youth. The nose is already intense and reveals notes of tropical fruit such as mango and pineapple. There are still some well integrated oaky notes from the barrel ageing. The attack is subtle and elegant with a beautiful liveliness that very much characterizes the vintage. Superb volume on the mid-palate. The wine remains balanced and consistent through to the finish, which reveals a very mild sweetness with lightly roasted notes evoking caramel.



"The wines of Sauternes are so wonderful that we wanted to have our own, and Rieussec's vineyard is outstanding."

— Baron Eric de Rothschild

WINEMAKER

Eric Kohler

TECHNICAL DATA

Total Acidity: 3.96 g/L

pH: 3.82 g/L

Alcohol

14%



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