



WINEMAKER

Eric Kohler

TECHNICAL DATA

Total Acidity: 3.3 g/L
pH: 3.96 g/L

Alcohol
14%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC CHÂTEAU DE COSSE 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.

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

97% Sémillon, 2% Muscadelle, 1% Sauvignon Blanc

VINTAGE NOTES

2016 proved to be a uniform vintage throughout the Gironde region. The beginning of the winter was extremely mild and wet from December to the end of January, suggesting that bud break would be early. Fortunately, a cold spell arrived in February and continued until bud break around April 8th, resulting in a few frosts in the surrounding area. The summer was characterized by extreme dryness. The vines endured water stress for two months until the end of veraison. To our great relief, some rain finally arrived on September 13th. The weather remained warm and dry, and the botrytis was very late to develop.

WINEMAKING

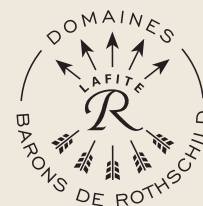
Grapes were harvested between the 20th and 28th of October.

AGEING

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

TASTING NOTES

The nose is intense and reveals notes of tropical fruit such as mango and pineapple. There are 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



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