

DOMAINES BARONS DE ROTHSCHILD (LAFITE)



CHÂTEAU RIEUSSEC CHÂTEAU DE COSSE 2009

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

100% Sémillon

VINTAGE NOTES

The beginning of the growth cycle had been a tricky period. The technical team had to be particularly vigilant in order to protect the vines. Fine and stable weather returned in June but conditions became drought like, interspersed in July, August and September with welcome periods of light rain. Daily hot temperatures combined with fairly cool nights enabled slow ripening.

WINEMAKING

The harvest took place in very good conditions, in four pickings, from the September 17th until October 15th, with a nice and fast growth of the Botrytis. The wine was vinified 30% in vats and 70% in barrels of one wine. Alcoholic fermentation took place in perfect conditions.

AGEING

Ageing lasted for 18 months in reused barrels from Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Expressive fruit & delightful wine. A very good finish.



WINEMAKER

Charles Chavallier

TECHNICAL DATA

Acidity
3.97 g/L

Alcohol
13.5%

Residual Sugar
148 g/L

SUGGESTED RETAIL PRICE:
\$29.99 375ml



90 POINTS
JAMES SUCKLING
May 2013

