

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

# CHÂTEAU RIEUSSEC

## CHÂTEAU DE COSSE 2012

### 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

87% Sémillon, 10% Sauvignon, 3% Muscadelle

### VINTAGE NOTES

The beginning of the growing season was difficult. On April 24, there was a hailstorm that followed with damp conditions, which resulted in late flowering having negative impact on potential yields. June and July brought alternating heat and humidity, which were favorable conditions for the development of powdery mildew, requiring extreme vigilance in the vineyard. The end of August had beautiful warm weather, although the onset of ripening was uneven, resulting in difficulties at the sorting stages and complex choices regarding the order in which plots were harvested.

### WINEMAKING

The harvests took place from October 4th to November 1st with two successive selective pickings per plot. The wine was vinified 50% in vats and 50% in one year old barrels. Alcoholic fermentation took place in perfect conditions.

### AGEING

Ageing lasted for 16 months in reused barrels from Domaines Barons de Rothschild (Lafite) cooperage.

### TASTING NOTES

Bouquet of white flowers, acacia and honeysuckle. On the palate, the sweetness is present from the start with notes of honey; the wine then confirms a balanced, harmonious structure and the moderately long finish ends with a pleasant, fairly lively expression.



### WINEMAKER

Charles Chevallier

### TECHNICAL DATA

Acidity  
3.94 g/L

Alcohol  
13.5%

Residual Sugar  
99 g/L

SUGGESTED RETAIL PRICE:  
\$29.99 375ml



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

Baron Eric de Rothschild

