



WINEMAKER

Charles Chevallier

TECHNICAL DATA

Acidity
3.95 g/L

Alcohol
13.5%

Residual Sugar
113 g/L

SUGGESTED RETAIL PRICE:
\$29.99 375ml

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC CHÂTEAU DE COSSE 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.

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, 8% Sauvignon Blanc, 5% Muscadelle

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 harvests took place from September 26th to October 31st with four successive selective pickings per plot with excellent botrytisation. The wine was vinified 50% in temperature controlled stainless steel 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

Beautiful freshness and exotic aromas on the nose. The attack on the palate is clean, direct, and silky, followed by spicy notes of honey. The finish is pleasant and lively.



90 WINE SPECTATOR
POINTS 2016

