



WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity
4.08 g/L

Alcohol
14%

Residual Sugar
124 g/L

SUGGESTED RETAIL PRICE:
\$29.99 375ml

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC CHÂTEAU DE COSSE 2014

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

91% Sémillon, 5% Sauvignon, 4% Muscadelle

VINTAGE NOTES

Significant rainfall from November to February completely restored groundwater reserves. Temperatures remained above normal and the vines missed the hearty winter frosts. Bud break was early, followed by uniform flowering during the first week of June, spurred on by a rise in temperatures. The onset of ripening occurred over two periods, first in late July and then again after 15 August.

WINEMAKING

The first round of picking was concentrated by passerillage (drying on the vine), while those from the second round (at the end of October) presented superb noble rot. The subtle blend of these two components gave us the desired complexity and freshness.

AGEING

Ageing lasted for 17 months in reused barrels from Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Fairly dense nose, honey and acacia flowers, slightly woody. Full-bodied, generous, well-balanced palate, with a pleasantly sweet finish.



91 JAMES SUCKLING
POINTS February 2017
91 PTS VINOUS 2/17

