



## WINEMAKER

Eric Kohler

## TECHNICAL DATA

Acidity  
3.8 g/L - pH: 3.15  
Alcohol  
12%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

# CHÂTEAU RIEUSSEC

R DE RIEUSSEC 2017

## 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.

## APPELLATION

Sauternes (Bordeaux), France

## VARIETAL COMPOSITION

54% Sémillon, 46% Sauvignon Blanc

## VINTAGE NOTES

After a fairly mild winter, there were two nights of severe frost in the spring, on April 26th and 27th, which inflicted major damage on Bordeaux's vineyards. Rieussec escaped relatively lightly, with only 15% of the vines being affected. Conditions then became excellent, with higher than usual temperatures, and balanced, well-spaced rainfall. Flowering began ten days earlier than usual, on May 28th. After a heavy rainy spell at the end of June, temperatures remained lower than normal throughout the summer. The grapes therefore ripened slowly. The positive effect of this early, not very warm summer was immediately apparent at the harvest with the grapes for the dry white wine presenting an exceptionally rich aromatic palette. An exceptional vintage for "R" de Rieussec.

## WINEMAKING

The harvest took place in excellent conditions, starting on August 23rd with the Sauvignon Blanc and ending on September 7th with the Sémillon. Alcoholic fermentation was carried out in barrels (50%) and vats (50%) for two weeks.

## AGEING

Ageing lasted for 5 months in barrels on the lees with stirring.

## TASTING NOTES

Beautiful pale yellow color with glints of green. The nose presents tremendous aromatic intensity. Exotic fruit predominates over the citrus notes. The oak from the barrel-ageing is well integrated. The palate presents superb freshness. The wine has lots of volume but remains lively thanks to its acidity. Fresh pear and notes of white flowers. Overall, the palate is characterized by length, balance and harmony, and a long aftertaste.



90-92

POINTS  
ROBERT PARKER'S  
WINE ADVOCATE  
April 2018

91 PTS WINE ENTHUSIAST 4/18

