



WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity
3.5 g/L

Alcohol
13.5%

Residual Sugar
125 g/L

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC CHÂTEAU DE COSSE 2015

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, 7% Sauvignon, 6% Muscadelle

VINTAGE NOTES

The winter of 2014-2015 started out mild and dry. But, as is often the case, February brought colder weather, slowing down growth, even to the extent that bud break was delayed. Spring was warm and fine, but too dry, almost exposing the vines to water stress. Fortunately, there was some rain at the beginning of June, which created ideal conditions for flowering. The summer was very hot until mid-August.

WINEMAKING

Grapes were harvested from September 9th through October 27th.

AGEING

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

TASTING NOTES

A generous nose with jammy notes of white fruit, evolving towards bitter orange. The attack is delicate, the wine then develops superb power with notes of fresh pineapple. The palate is full-bodied with well-integrated wood. Well-balanced and concentrated, the finish is long and lingering.



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POINTS

VINOUS
February 2018

92-93 PTS JAMES SUCKLING 4/16
91 PTS WINE ADVOCATE 2/18
90 PTS WINE SPECTATOR 3/18

