



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC

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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

86% Sémillon, 12% Sauvignon Blanc, 2% Muscadelle

VINTAGE NOTES

During winter, the presence of frost was very beneficial for the vines. However, during spring, the frost lingered until late in the season. This was harmful for the young buds and unfavorably affected the grape growing. The viticultural period was quite difficult because of a constant alternation between sun and rain. Stable weather conditions weren't until the beginning of September.

WINEMAKING

The harvest took place rather late and lasted from September 29th to November 14th. Alcoholic fermentation was carried out 100% in barrels.

AGEING

Ageing lasted for 26 months in produced from the Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Beautiful, intense golden color. The nose presents delicate oak followed by notes of honeysuckle and acacia flowers. This wine is full bodied and generous, mingling notes of residual sugar and freshness. The fruit is discreet but the balance is perfect. The finish is long and lingering, accompanied by a hint of bitterness, that helps to enliven the flavors.



WINEMAKER
Charles Chevalier

TECHNICAL DATA

Alcohol
13.5%
Residual Sugar
125 g/L

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