

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

95% Sémillon, 2% Sauvignon Blanc, 3% Muscadelle

VINTAGE NOTES

The beginning of the growing season was complex to manage, being characterized by relatively low rainfall from January to March and very little rainfall in April. The morning dew combined with low humidity and high temperatures created favorable conditions for the development of powdery mildew, requiring extreme vigilance in the vineyard. There was sporadic rainfall in August and September, this humidity was conducive to the growth of botrytis, and was followed by a beautiful Indian summer which enabled us to wait for optimal ripeness.

WINEMAKING

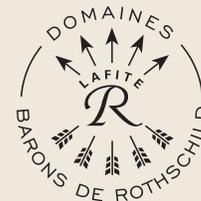
The harvest consisted of seven selective pickings over an extended period of time until November 2nd. Alcoholic fermentation was carried out 100% in barrels.

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.



96-97 JAMES SUCKLING
POINTS February 2014

95 PTS WINE ENTHUSIAST 05/15

95 PTS VINOUS 07/14

WINEMAKER

Charles Chevalier

TECHNICAL DATA

Alcohol
14.0%

Residual Sugar
143 g/L

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