



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Blanc Sec de Suduiraut 2020



Our gourmand and fresh Blanc Sec de Suduiraut offers an immediate pleasure.

Its bright aromatic expression makes it an ideal wine to be savoured in its youth, earlier than S de Suduiraut Vieilles Vignes.

To produce this wine, we selected a specific plot of Château Suduiraut vineyard, planted mainly with Semillon vines. Our fine gravel and sandy terroir brings out fruit aromas and a beautiful freshness to the wine.

BLEND

54% Semillon

46% Sauvignon Blanc

AGEING

75% in vats,

25% in barrels (30% in new barrels), for 6 months

COMPOSITION

Alcohol content: 13° - Total acidity: 3.3

VINTAGE CONDITIONS

The autumn and winter of 2019-2020 were very wet. Total rainfall reached 519 mm in March, more than half the annual average. It was accompanied by mild temperatures, leading to bud break more than two weeks earlier than usual. This advance persisted, even with significantly cooler weather at the end of the month and a frosty day on 27th March.

The rest of the season remained fairly mild and rainy, requiring increased vigilance against mildew.

Flowering, although early, took place in unsettled weather, causing coulure. The impact was very irregular, varying according to the terroir, how early the plot developed, and the age of the vines.

Fine weather returned in July, with conditions becoming very dry, and above all very hot. The water reserves enabled the vines to withstand the successive heat waves, and a little rain in mid-August brought the ripening of the grapes back on track.

The ripening process drew to a close about ten days ahead of schedule under very favourable weather conditions: hot days and cool nights, which preserved the range of aromas.

The oldest plots of Blanc Sec de Suduiraut were harvested on 25th August. As in recent years, we picked the Sauvignon Blanc and Semillon grapes simultaneously to produce batches to be fermented together.

The potential alcohol content was higher than the previous year, reflecting the effect of a hot, sunny year on grape maturity.

The plots reached maturity concurrently, with a good level of acidity, allowing us to continue harvesting until 28th August.

The later-ripening terroirs were harvested from 31st August to 2nd September.

In total, it took only 7 days to harvest the grapes for our dry white wines; the 2020 harvest was the fastest and earliest in the last 15 years.



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TASTING NOTE

Blanc Sec de Suduiraut 2020 reveals a fairly clear and bright lemon-yellow colour. A pleasantly intense nose still displays the aromas of fermentation, then on breathing develops notes of white fruit, spices and a hint of hazelnut.

The attack is rich, reflecting the fine maturity of the vintage, with a fresh palate highlighting white fruit aromas.

A salty finish lingers on notes of citrus fruit and in particular grapefruit zest. This wine can be enjoyed now.

Pierre Montégut, Technical Director, January 2021