



# Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

## Castelnau de Suduiraut 2016



Castelnau de Suduiraut is a wine with a distinctive character for which the groundwork is prepared far in advance, even down to the choice of specific plots to give it its own unique identity.

Made from portions of the harvest that are expressive earlier than those used for Château Suduiraut, this wine with aromas of candied yellow fruit, quince, frangipani, mild spices and a hint of minerality is more approachable when young in terms of tasting than its elder.

### BLEND

Sémillon 90%, Sauvignon blanc 10%

### AGEING

50% in new barrels

50% from barrels of one vintage, for 16 to 18 months

### COMPOSITION

Alcohol content: 14°

Total acidity: 3.1

Residual sugar: 127 g/l

### VINTAGE CONDITIONS

Years come and go, and no two are ever alike. After a very dry 2015 vintage, 2016 was characterised by a damp beginning to the year: the first four months of 2016 saw the equivalent of the entire rainfall of 2015. The sun returned from June onwards and nature quickly made up for lost time. Warm, dry weather set in for three months from July, resulting in water stress which delayed the harvest, but the old vines withstood the conditions with ease.

### TASTING NOTE

Castelnau de Suduiraut 2016 has a beautiful golden yellow colour. The nose is subtil and reveals initial aromas of tropical fruit before leading into notes of gingerbread and candied citrus fruit, with a spicy, lightly toasted bouquet from barrel ageing. The attack is smooth, the palate powerful with great freshness. The bouquet from barrel ageing is again apparent, and notes of Botrytis. The long finish reveals candied fruit and spices. Castelnau de Suduiraut 2016 is still very young, and will come into its own in a year or two. Decantation for an hour will be beneficial if you wish to enjoy it now.

Pierre Montégut - Technical Director - September 2018

Bottling date: June 14th 2018