



# Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

## Château Suduiraut 2016



Château Suduiraut, classed as a Premier Cru in 1855, is made from grapes selected from the finest terroirs of the property.

This wine is hand crafted at every stage of its elaboration and reveals remarkable finesse and complexity and a golden colour reminiscent of the sun that made it possible. With age the bright gold evolves to a dark amber colour. With an extensive life-span, it powerfully and harmoniously combines fruit and floral aromas with roasted and candied notes.

### BLEND

Sémillon 94%, Sauvignon blanc 6%

### AGEING

50% in new barrels,

50% from barrels of one vintage, for 18 months.

### 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

Château Suduiraut 2016 reveals a fine golden colour, at first the nose is fresh and delicate. Initially marked by notes of fruit such as yellow peach, candied apricot and kumquat, it leads into aromas from barrel ageing like vanilla, light caramel and spices. On airing, floral and spicy fragrances develop, in particular rose and curry. The attack is soft and fresh. The palate is smooth and velvety with aromas of red fruit, orange and candied pineapple. The finish perpetuates this fresh and elegant mouthfeel. It is invigorated by spices, candied fruit, acacia honey and liquorice.

Château Suduiraut 2016 is still very young, but it displays an appealing and very elegant character that already make it most enjoyable. It benefits from great ageing potential.

Pierre Montégut - Technical Director - March 2019

Bottling date: July 31st 2018