



*Château Suduiraut*

PREMIER CRU CLASSÉ EN 1855

## Château Suduiraut 2019



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 16 to 20 months, according to the evolution of the wine.

### VINTAGE CONDITIONS

2019 was marked by a rainy late autumn and early winter, very mild temperatures and just one week-long cold spell during this period.

Particular vigilance was required to prevent any damage from mildew after rainfall at the beginning of the growing cycle in April. The weather conditions during flowering, at the beginning of June, were mixed and we observed some coulure in certain plots. From mid-June onwards, temperatures rose sharply and we were faced with two heat waves, at the end of June and the end of July, which the vines fortunately bore well. On 26th July, a heavy thunderstorm with more than 100 mm of rainfall brought temperatures down and restored some water reserves to the soil. Ripening resumed in August, which was largely dry. The entire vineyard was very healthy.

### TASTING NOTE

Château Suduiraut 2019 reveals a beautiful, intense golden yellow colour. It offers an open nose of yellow fruits such as peach and nectarine, vanilla followed by a touch of oak. After aeration, it develops candied fruits, mineral and iodine notes. The attack in the mouth is unctuous, with a velvety mouthfeel. There are aromas of peach, spices such as curry and a hint of saffron. The balance is very interesting and gives the wine great elegance.

The finish is round, with notes of white pepper and Espelette chilli, combined with a lovely freshness.

Pierre Montégut - Technical Director - July 2024

Bottling date: June 24th 2021