Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Château Suduiraut
Vieilles Vignes
Grand Vin Blanc Sec 2022



Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec is made from our prestigious Premier Cru Classé terroir of Sauternes.

This wine is produced from a specific selection of Semillon and Sauvignon Blanc plots, with vines on average 45 years old, specifically identified to reveal the elegance and concentration of these two grape varieties.

It perfectly reflects the strength of our terroir.

BLEND

Sémillon 55%, Sauvignon blanc 45%

AGEING

70% from barrels of one vintage,

30% in new barrels, for 9 months.

Stirring of the fine lees at a variable rate depending on the vintage, on average once a week or every 2 weeks.

VINTAGE CONDITIONS

- Moderately rainy and cold winter until February, then milder weather returned.

- 1st and 2nd April: a severe frost episode affected the vineyard. Loss of 40% on our yield.

- May/June: rapid flowering and the phenological stages ensued rapidly.

- Mid-June: first heat wave. End of June: between 5 and 30% of our vineyard was affected, depending on the plot, by thunderstorms with some hail.

- Hot, dry summer with high temperatures.

- End of July: relatively fast veraison.

- Mid-August: some rainfall beneficial to the vines.

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TASTING NOTE

Château Suduiraut Vieilles Vignes 2002 reveals a fairly dense yellow colour. The floral and mineral nose then reveals aromas of white fruit, citron, menthol and a touch of wood. The attack is full-bodied, and the smooth palate offer flavours of ripe yellow fruit, pear and wood spices. The finish is long and mineral, with notes of toasted hazelnut.

A wine in the making, reflecting the power of the vintage.

Pierre Montégut - Technical Director - July 2024

Bottling date: June 20th 2023