



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Lions de Suduiraut 2016



Lions de Suduiraut has been specifically designed to reveal the pleasures of tasting Sauternes wines.

With a specific blending style made of Semillon and Sauvignon blanc, it gives a unique personality to the wine.

Smooth, subtle, fresh and mineral, with a creative profile, Lions de Suduiraut is modern and pleasant to taste young.

BLEND

Sémillon 93%, Sauvignon blanc 7%

AGEING

50% in new barrels,

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

COMPOSITION

Alcohol content: 14°

Total acidity: 3.1

2016 Residual sugar: 131 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

A wonderful golden yellow in colour, Lions de Suduiraut 2016 offers a nose that is initially tropical, with notes of lychee, star fruit and rose, leading into candied fruit and mild spices. On the palate it has a fleshy character, with energy. Aromas of very ripe yellow fruit, candied orange and acacia honey provide great generosity. The finish is clean with a touch of minerality and pleasant bitterness, enhancing the flavour of fruit. Although still very young, Lions de Suduiraut 2016 is highly accessible with great consistency between nose and palate.

Pierre Montégut - Technical director - September 2018

Bottling date: April 26th 2018