



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Lions de Suduiraut 2018



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 97%, Sauvignon blanc 3%

AGEING

13% in new barrels,

87% from barrels of one vintage, for 12 months.

COMPOSITION

Alcohol content: 14°

Total acidity: 3.7

Residual sugar: 134 g/l

VINTAGE CONDITIONS

The 2018 vintage was characterized by wet weather and mild temperatures. We recorded an average of 90 mm of rain until bud break, which started the first week of April, a week later than in recent years. With high rainfall throughout the winter and spring, cryptogamic pressure was present. Mildew became a concern, particularly following the rainy periods of 14th to 18th May and 4th to 8th June. Foliage was marked by the parasite but fortunately the outbreak was contained. A hot and dry summer helped to reverse the situation. We were spared by the hailstorm of 15th July that hit the western part of the appellation. At the end of the season, the grapes were able to reach a perfect maturity and we were able to harvest plot by plot.

TASTING NOTE

With a deep and brilliant golden yellow colour, Lions de Suduiraut 2018 offers a subtle bouquet of spices, peppermint, and fresh pineapple. It is full-bodied and crisp, accentuated by tart, very fruity notes. The finish is clean, spicy with white pepper and gives a very digestible side to the wine.

This more delicate vintage of Lions de Suduiraut has a generous and crisp profile.

Pierre Montégut - Technical director - July 2020

Bottling date: April 14th 2020