



*Château Suduiraut*

PREMIER CRU CLASSÉ EN 1855

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## Lions de Suduiraut 2019

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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 96%, Sauvignon blanc 4%

### AGEING

10% in new barrels,

90% from barrels of one vintage, for 16 months.

### COMPOSITION

Alcohol content: 14°

Total acidity: 4.11

Residual sugar: 121 g/l

### 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

Bottling date: May 19th 2021