



*Château Suduiraut*

PREMIER CRU CLASSÉ EN 1855

## Lions de Suduiraut Blanc Sec 2022



Our gourmand and fresh Lions de Suduiraut Blanc Sec offers an immediate pleasure.

To produce this wine, we selected a specific plot of Château Suduiraut vineyard, planted with Semillon and Sauvignon Blanc vines on average 20 years old. Our fine gravel and sandy terroir brings out fruit aromas and a beautiful freshness to the wine.

Its bright aromatic expression makes it an ideal wine to be savoured in its youth.

### BLEND

Sémillon 54%, Sauvignon blanc 46%

### AGEING

50% in vats,

50% in barrels, for 6 months.

### VINTAGE CONDITIONS

The winter was moderately rainy and cold until February, when milder weather returned and caused a fairly early bud break around 25th March. As in 2021 a mass of cold air hit the region, leading to severe frosts on 1st and 2nd April. The impact was significant with a 40% loss in our yield. However, having pruned part of our vineyard late, several hectares were fortunately saved, as well as some vines that had not yet started to bud.

From May onwards, high temperatures favoured resumption of the vines' growing cycle, and the vintage's sunny character. Flowering occurred rapidly with the strong sunshine, two weeks earlier than in 2021; the cycle then accelerated due to the heat and some rain in early June. The phenological stages ensued rapidly over the month of June. The first heat wave occurred in mid-June, leading to water stress. At the end of June, we had thunderstorms with some hail in our area. Between 5 and 30% of our vineyard was affected, depending on the plot.

The summer was hot and dry, with two further heat waves in mid-July and early August. Temperatures exceeded 40°C. Some rainfall in mid-August enabled the vines to withstand this very dry year and helped ripening. Only young plants started to show signs of severe stress.



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### TASTING NOTE

A pale yellow colour, Lions de Suduiraut Blanc Sec 2022 presents an open nose on white flowers and citrus fruits, then with aeration it evolves towards notes of passion fruit and a mineral touch.

The attack is round and fresh, the delicious mid-palate reveals notes of pink pomelo, pear and roasted hazelnut.

The finish is persistent with aromas of hazelnut, pear and a marked saline side. The character of the cuvée shines through with generosity and a great freshness.

Pierre Montégut - Technical Director - February 2023

Bottling date: March 3rd 2022

