



*Château Suduiraut*

PREMIER CRU CLASSÉ EN 1855

---

## S de Suduiraut Vieilles Vignes 2017

---



S de Suduiraut vieilles vignes is the dry white wine we have made at Château Suduiraut since 2004. It is produced with Semillon and Sauvignon Blanc grapes from the estate's oldest vines, planted on gravelly soil in the Sauternes region. The wine is dry, with floral and white fruit aromas. S de Suduiraut vieilles vignes is intense and mineral on the palate, with a slight oakiness.

### BLEND

55 % Semillon  
45 % Sauvignon Blanc

### AGEING

90 % from barrels of one vintage 10 % in new barrels, for 9 months

### COMPOSITION

Alcohol content: 14°  
Total acidity: 4.3

### VINTAGE CONDITIONS

The weather in 2017 was generally warm and dry. Spring was normal, with an early bud break. This earliness was jeopardised by frost on two occasions: on 21st and 27th April. The periphery of our vineyard, about 25-30 % in all, was affected.

The meteorological conditions caused discrepancies in vine growth, with almost a month's difference from one plot to another. There was also heavy rainfall in May and early June. Summer was hopefully warm and dry. A bit of rain helped the grapes to ripen, and the vineyard reached maturity one week earlier than expected.

The harvest took place from 30th August to 6th September. We began by harvesting the old Sauvignon Blanc vines, followed by part of the old Semillon vines. Picking was interrupted by rain. We started again and finished on 5th and 6th September, with the last plots of Sauvignon Blanc and Semillon.

### TASTING NOTE

"S de Suduiraut Vieilles Vignes 2017 is light yellow in colour with green glints. The nose is subtle and initially reveals aromas of crusty bread, vanilla and spices. Notes of white flowers, lemon and aniseed appear after aeration. This complex and delicate nose is rounded off with white fruit and gunflint. On the palate, the wine is powerful with a wonderful perception of acidity; aniseed and pear are once again apparent.

The beautifully long finish expresses notes of almond, spices from the barrel and minerality. A wine that is still young but showing great potential, and which can be enjoyed now with decantation."

*Pierre Montégut, Technical Director*