



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

S de Suduiraut Vieilles Vignes 2019



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

63% Semillon
37% Sauvignon Blanc

AGEING

88% from barrels of one vintage,
12% in new barrels, for 9 months

COMPOSITION

Alcohol content: 13.1°
Total acidity: 3.8

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.

Harvest took place from 5th to 10th September.

Although we had some hot days the nights remained very cool, encouraging the development of aromas. The earliest grapes had excellent flavour, and their acidity was well-preserved considering the heat of the summer. We started with the Semillon from Boutoc and Sauvignon Blanc from the Plateau. The clement weather and steady ripening without excess led us to wait until 9th September to pick the second batch of Semillon and Sauvignon Blanc. On 10th September we finished harvesting the later-ripening plots, still with ideal potential alcohol content and great freshness.



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TASTING NOTE

A light yellow wine with green undertones, S de Suduiraut Vieilles Vignes 2019 first presents aromas of honeysuckle, citrus, and white fruit. Once it has breathed, vanilla and woody notes appear to complete the bouquet.

Crisp and medium bodied, this wine is powerful, fresh, and fruity on the palate. It offers hints of white fruits and oak.

The finish is salty, mineral with a touch of aniseed, signature of our terroir.

It is a wine that lingers and reflects the very beautiful quality of this vintage.

Pierre Montégut, Technical Director (July 2020)