



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Château Suduiraut 2022, Premier Cru Classé en 1855, Sauternes

AOC Sauternes, Premier Cru, Bordeaux, France

PRESENTATION

Château Suduiraut, classed as a Premier Cru in 1855, is made from grapes selected from the finest terroirs of the property.

This wine is hand crafted at every stage of its elaboration and reveals remarkable finesse and complexity and a golden colour reminiscent of the sun that made it possible. With age the bright gold evolves to a dark amber colour. With an extensive life-span, it powerfully and harmoniously combines fruit and floral aromas with roasted and candied notes.

THE VINTAGE

WEATHER CONDITIONS

- Moderately rainy and cold winter until February, then milder weather returned.
- 1st and 2nd April: a severe frost episode affected the vineyard. Loss of 40% on our yield.
- May/June: rapid flowering and the phenological stages ensued rapidly.
- Mid-June: first heat wave. End of June: between 5 and 30% of our vineyard was affected, depending on the plot, by thunderstorms with some hail.
- Hot, dry summer with high temperatures.
- End of July: relatively fast veraison.
- Mid-August: some rainfall beneficial to the vines.

HARVEST

The harvest for the sweet wines took place between 20th September and 27th October with a total of 3 selective pickings.

The vineyard had many raisined grapes, a consequence of the hot, dry weather. We decided to harvest this part from 20th September and finished this first picking on 27th September.

In early October, rain and frequent fog helped Botrytis to set in. It developed slowly but steadily throughout the vineyard. We started the second picking on 17th October. This picking started as usual, with well-established Botrytis, but careful selection was necessary to obtain the desired concentration. The harvest was rich and of a very high quality. The only drawback was the small quantity produced. We finished this picking on 24th October, having harvested most of the crop. We continued with the third picking, which ended on 27th October.

The quality was exceptional, with a small yield of 7 hectolitres per hectare.

The vintage was beautifully concentrated, powerful and generous with a strong presence of Botrytis.



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www.suduiraut.com/    

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THE WINE

VARIETALS

Sémillon 100%

ANALYSIS

13.5 % vol.

Residual Sugar: 190 g/l

Total acidity: 3.6 g/l

AGEING

70% in new barrels,

30% from barrels of one vintage, for 16 to 20 months, according to the evolution of the wine.



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