



# Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



## Château Suduiraut, Vieilles Vignes, Grand Vin Blanc Sec, 2022

AOC Bordeaux, Bordeaux, France

### PRESENTATION

Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec is made from our prestigious Premier Cru Classé terroir of Sauternes.

This wine is produced from a specific selection of Semillon and Sauvignon Blanc plots, with vines on average 45 years old, specifically identified to reveal the elegance and concentration of these two grape varieties.

It perfectly reflects the strength of our terroir.

### 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

We started harvesting early, on 18th August, breaking all our records. The grapes were beautiful with a very good level of acidity. We fine-tuned the harvest by keeping a close watch on the aromatic maturity of each plot, alternating Semillon and Sauvignon Blanc according to the terroir.

For Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec, the 45-year-old plots were harvested from August 22nd to September 2nd. The grapes were rich, concentrated, with thick skins, reflecting the sunny side of the vintage. The quality is exceptional with a perfect balance between the fruity and floral aromas, the richness on the palate and the delicate acidity on the finish. The yield is quite low, due to the different climatic episodes.

#### WINEMAKING

- Pellicular maceration only for the Sauvignon Blanc, for 2 hours to 12 hours depending on the harvest.
- Gentle and long pneumatic pressing: around 2.5 hours.
- Cold settling at 10°C.
- Fermentation in barrels with 15% of new oak, at a controlled temperature of 17 to 22°C.
- No malolactic fermentation.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



1/2

11MNT

## THE WINE

### VARIETALS

Sémillon 55%, Sauvignon blanc 45%

### AGEING

70% from barrels of one vintage,  
30% in new barrels, for 9 months.

Stirring of the fine lees at a variable rate depending on the vintage, on average once a week or every 2 weeks.

### TASTING

Château Suduiraut Vieilles Vignes 2002 reveals a fairly dense yellow colour. The floral and mineral nose then reveals aromas of white fruit, citron, menthol and a touch of wood. The attack is full-bodied, and the smooth palate offer flavours of ripe yellow fruit, pear and wood spices. The finish is long and mineral, with notes of toasted hazelnut.

A wine in the making, reflecting the power of the vintage.

Pierre Montégut - Technical Director - July 2024

Bottling date: June 20th 2023

### ANALYSIS



13.5 % vol.

Total acidity: 3.1 g/l



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