



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Lions de Suduiraut, Blanc Sec, 2023

AOC Bordeaux, Bordeaux, France

PRESENTATION

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.

THE VINTAGE

WEATHER CONDITIONS

Eagerly-awaited rain fell abundantly as soon as the 2022 harvest was over. Total rainfall over late autumn and winter was 350 mm, 30% more than the previous year. As a result, the soil's water resources were fully topped up during the relatively mild spell.

From mid-January, temperatures cooled significantly until the end of February. This cold weather energised the vines' reserves and led to a good budburst.

Dry weather set in and there was a frosty period on 4th and 5th April. A few plots required frost protection, but overall the late budburst and early frost had little impact on harvest potential, with the exception of a few plots on lower-lying slopes (30% loss).

The rather dry and warm spring was conducive to good vine development, and the bunches started to emerge well.

Weather conditions were ideal for flowering, confirming the potential for a very generous harvest.

However, a rainy July combined with high temperatures encouraged the onset of severe mildew. With a great deal of forethought and attention to detail, the attack was kept in check, but still caused a 25% to 50% loss in certain plots.

The bulk of the crop was nonetheless saved compared to elsewhere in the Bordeaux vineyards, where losses were total in places. The mildew attack was brought under control with the onset of dry, warm weather.

Cool, overcast weather in early August meant that more malic acid was retained in the musts at the start of the ripening phase, marking a difference with the 2022 vintage.

The end of August saw a return to dry, warm weather that completed the ripening process, with picking for the dry whites starting on 24th August.

HARVEST

Harvesting for the dry whites began on 24th August with the plots of young vines, in order to preserve their freshness and the volume of the grapes. We continued on the 28th with the gravelly plots of Semillon and Sauvignon Blanc. At the end of the week, we picked the Sauvignon Gris and a plot of Semillon on terroirs with clay soil.

We finished the first week of September with the later-ripening areas (Yquem hill and



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the northern part of the vineyard).

Harvesting of the grapes for our dry white wines ended on 8th September (12 days in total).

The style was fresh, with good fruit, generosity and great minerality. Yields were good, although there was nonetheless a drop due to periods of extreme weather (frost, mildew, drought).

WINEMAKING

- Pellicular maceration only for the Sauvignon Blanc and Sauvignon Gris, for 2 hours to 12 hours depending on the harvest.
- Gentle and quite long pneumatic pressing: around 2 hours and a half.
- 70 % in vats at a temperature controlled between 17-21°C.
- 30 % in barrels.

THE WINE

VARIETALS

Sémillon 57%, Sauvignon blanc 30%, Sauvignon gris 13%

AGEING

70% in vats, 30% in barrels, for 6 months.
Stirring of the fine lees at a variable rate depending on the vintage, on average once a week or every 2 weeks.

TASTING

A pale yellow colour, Lions de Suduiraut Blanc Sec 2023 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 flavours of pink pomelo, pear and toasted hazelnut.

The finish is persistent and saline with aromas of hazelnut and pear. A generous wine with good freshness.

Pierre Montégut - Technical Director - January 2024

Bottling date: February 6th 2024

ANALYSIS

13.5 % vol.

pH: 3.41

Total acidity: 3.62 g/l



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