



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Lions de Suduiraut, Blanc Sec, 2024

AOC Bordeaux, Bordeaux, France

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, Sauvignon Blanc and Sauvignon Gris 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

- Heavy rainfall in the late autumn and winter 2023/2024, comparable to winter 2019/2020.

- A very wet start to the year with mild temperatures.

- Late March: budburst 10 days earlier than usual.

- April and May: temperatures dropped, slowing down vine growth. May was still very wet, which unfortunately led to the development of mildew and problematic flowering, with some plots suffering from coulure, fortunately offset by generous bunch emergence.

- June - July: Due to hot, very dry weather over the summer, mildew was overcome and the vigour of the vines was kept in check. Water stress gradually took hold, allowing ripening to get off to a good start.

- Early August: veraison began in normal conditions, 15 days later than in 2022.

HARVEST

- 28th August: harvesting started with the plots of young vines, in order to preserve grape freshness and quantities.

- 2nd September: we continued with the gravelly plots of Semillon and Sauvignon Blanc.

- 3rd September: the harvest was interrupted by wet weather.

- 4th to 7th September: improved weather enabled us to start the second part of our harvest with the Sauvignon Gris and a plot of Semillon on more clayey terroirs.

- 10th to 13th September: we finished with the later-ripening areas (Yquem hill and the northern part of the vineyard).

- 13th September: end of harvest (11 days picking in total).

The 2024 vintage is fruit-driven and fleshy in style. This wine has a fresh profile, with moderate alcohol and wonderful minerality. Despite challenging conditions during the parts of the wine-growing season (cold, rainy weather and mildew), we are satisfied with the yield: 52 hl/ha.

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 17-22°C.

- 30 % in barrels at a temperature controlled between 17-22°C.



THE WINE

BLEND

Sémillon 56%, Sauvignon blanc 29%, Sauvignon gris 15%

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

With a pale yellow colour, Lions de Suduiraut Blanc Sec 2024 reveals an open and very fresh nose. It offers discreet floral notes, as well as citrus fruits such as grapefruit and lemon, followed by a touch of minerality. After a round and fresh attack, the palate develops a fleshy, crisp character with aromas of pear, granny smith and a lemony mineral note. The finish is taut and mineral, with citrus zest.

This vintage is easy to digest, well-balanced, invigorating and accessible. A fine vintage to enjoy now and over the next five years.

Pierre Montégut - Technical Director - January 2025

Bottling date: February 10th 2025

ANALYSIS

12.7 % vol.

pH: 3.14

Total acidity: 3.89 g/l

