



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Château Suduiraut, Vieilles Vignes, Grand Vin Blanc Sec, 2023

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

- A late autumn and winter 2022/2023 with abundant much desired rain (350 mm of total rainfall, i.e. 30% more than the previous year).
- 4th and 5th April: a frost episode occurred, but fortunately with limited impact thanks to late budburst.
- A dry and warm spring, which contributed to the good development of the vines, with a very nice emergence of bunches.
- Ideal weather conditions for flowering, with a very generous harvest potential.
- July: rainfall and high temperatures led to an attack of mildew, which was fortunately kept under control.
- August: a cool, overcast start to the month, followed by a return to dry, warm weather to perfect the ripening of the grapes.

HARVEST

The harvest for the dry white wines began on 24th August with the plots of young vines and ended on 8th September (12 days in total). The style was fresh, with good fruit, generosity and great minerality.

For Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec, the plots were harvested from August 25th to September 8th.

WINEMAKING

- 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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THE WINE

BLEND

Sémillon 57%, Sauvignon blanc 43%

AGEING

88% from barrels of one vintage,

12% 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 2023 reveals a pale yellow colour with green highlights. The nose is open, with notes of hawthorn, white peach, green aniseed and menthol, followed by mineral and woody aromas.

The attack is fresh and fleshy, followed by a smooth, dynamic finish. There are hints of wood, white fruit, lime and grapefruit zest.

The finish is taut and rich, with flavours of sweet spices, fresh almond and a hint of gunflint.

This dry Grand Vin Blanc blends all the minerality of the terroir with the smoothness and freshness of the two grape varieties. Enjoy it now, and it will improve over the next 10 years.

Pierre Montégut - Technical Director - July 2024

ANALYSIS

14 % vol.

pH: 3.4

Total acidity: 3.9 g/l



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