



Château Suduiraut
PREMIER CRU CLASSÉ EN 1855

Sauternes



Château Suduiraut 2023

AOC Sauternes, Bordeaux, France

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

- 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 sweet wines took place between 18th September and 17th October with a total of 3 selective pickings.

As a result of the hot, dry weather, we started the first picking composed mainly of raisined grapes on 18th September and finished it on 27th September with 7 batches representing a volume of 148 hectolitres, i.e. 20% of the harvest. Rain from 21st to 23rd September triggered good botrytisation. However, we had to wait for optimal concentration and began the second picking on 2nd October.

A radical change in weather with wind and heat led us to accelerate the pace of the harvest. The hectolitres amassed and the days passed quickly until 11th October, the end date of this second selective picking, representing 70% of the harvest in volume, with a very pronounced botrytised character (17 batches giving 540 hl). We finished with a third picking on 17th October. The overall harvest was 12 hectolitres per hectare.

The 2023 vintage is generous, with distinct acidity, a very classic botrytised character and similarities to the 2021 vintage. It offers purity with fresh and candied citrus flavours.



WINEMAKING

- Gentle and long pneumatic pressing: about 3 hours,
- Then vertical pressing: about 50 minutes to extract the most concentrated part,
- Cold settling at 10°C,
- Alcoholic fermentation with indigenous yeasts in French oak barrels, 50 % of which are new, for 2 to 3 weeks,
- Cooling the wine to stop fermentation and sulphiting.

THE WINE

BLEND

Sémillon 100%

AGEING

50% in new barrels,

50% from barrels of one vintage, for 20 months.

ANALYSIS

14 % vol.

Residual Sugar: 150 g/l

pH: 3.8

Total acidity: 4.1 g/l

