



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Lions de Suduiraut, Sauternes, 2020

AOC Sauternes, Bordeaux, France

PRESENTATION

Lions de Suduiraut has been specifically designed to reveal the pleasures of tasting Sauternes wines. With a specific blending style made of Semillon and Sauvignon blanc, it gives a unique personality to the wine.

Smooth, subtle, fresh and mineral, with a creative profile, Lions de Suduiraut is modern and pleasant to taste young.

THE VINTAGE

WEATHER CONDITIONS

The autumn and winter of 2019-2020 were very wet. Total rainfall reached 519 mm in March, more than half the annual average. It was accompanied by mild temperatures, leading to bud break more than two weeks earlier than usual. This advance persisted, even with significantly cooler weather at the end of the month and a frosty day on 27th March. Flowering, although early, took place in unsettled weather, causing coulure. The impact was very irregular, varying according to the terroir, how early the plot developed, and the age of the vines. Good weather returned in July, with conditions becoming very dry, and above all very hot. The water reserves enabled the vines to withstand the successive heat waves, and a little rain in mid-August brought the ripening of the grapes back on track. The ripening process drew to a close about ten days ahead of schedule under very favourable weather conditions: hot days and cool nights, which preserved the range of aromas.

HARVEST

The harvest began on 16th September and ended on 5th November, with a total of four selective pickings. We harvested mainly passerillés grapes on this first clean-up picking that lasted four days from 16th September. The quantity harvested was very small. A first period of unsettled weather brought 68 mm of rain over 10 days.

At the end of September our hopes were raised with Botrytis Cinerea covering the whole vineyard, but unfortunately a second period of unsettled weather brought significant rainfall.

Before this, we quickly carried out another selective picking in the vineyard's finest terroirs on 29th and 30th September. We resumed the second selective picking only on 12th and 15th October.

On 19th October our decision to wait for a sunnier, more stable period yielded excellent results with an abundant third selective picking, which brought wellbotrytised grapes, of high quality and satisfactory quantity (350 hl). The third selective picking ended on 24th October. Another rainy period brought the harvest to a halt. With 30 mm more rainfall, the sugar content dropped sharply and we took another risk waiting to take full advantage of forecast sunshine. We started the fourth and final picking on 2nd November. The pickers meticulously selected only those grapes affected by the right type of rot. Ultimately the yield was 8.5 hectolitres per hectare.



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THE WINE

BLEND

Sémillon 90%, Sauvignon blanc 10%

AGEING

10% in new barrels,
90% from old barrels, for 12 months.

TASTING

A deep golden yellow in colour, Lions de Suduiraut 2020 is very intense on the nose.

Initial notes of muscat, lychee and rose lead into aromas of spices and roasted pineapple, creating a very enticing overall impression.

The palate is generous and round with flavours of pineapple and sweet caramel. The finish is clean and mineral with notes of bitter orange peel.

Pierre Montégut - Technical director - December 2022

Bottling date: May 20th 2022

ANALYSIS

14 % vol.

Residual Sugar: 102 g/l

Total acidity: 3.89 g/l



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