Lions de Suduiraut, Blanc Sec, 2025

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

The winter of 2024–2025 was generally mild and dry. Rainfall was 45% lower than in 2024, and only ten days in February experienced negative temperatures.
In this context, budburst occurred under favourable conditions, around March 25 depending on the grape varieties, with a precocity comparable to that of 2022. However, cluster counts revealed a low yield, a consequence of poor floral induction in spring 2024, suggesting a yield reduction of at least 30%.
Spring then settled in with a more humid climate, requiring increased vigilance against downy mildew. Flowering, around June 3, benefited from a period of stable weather and proceeded under good conditions. At this stage, the vine cycle was about a week behind that of 2022.
The season continued with sustained heat, punctuated by heatwaves at the end of June and a significant decrease in rainfall (-30%). During this period of berry growth, the lack of water resulted in smaller grape berries and the onset of water stress.
Fortunately, a few storms at the end of July and beginning of August provided the water needed for the grapes' continued development, accompanied by cloudier and cooler conditions, which helped preserve the acidity of the must. Ripening then accelerated, allowing us to begin harvest as early as August 18.

HARVEST

Harvest began on August 18 with the young parcels of Sauvignon Gris, Sauvignon Blanc and Semillon. Over the next two days, we continued in a more gravelly sector in the southeast of the vineyard.
As ripeness varied from one parcel to another, and sometimes within the same parcel, we carried out selective harvesting, picking portions of parcels to achieve homogeneous lots by the end of the first week.
We then moved on to the more clayey parcels near Château Yquem and the later-ripening areas in the northwest of the vineyard, completing the harvest on August 27.
The quality proved excellent, with rich, concentrated juices and vibrant acidity. Only the volume is lacking, with a harvest 45% lower than last year.

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.

Château Suduiraut - Château Suduiraut, 33210 Preignac
Tel. 05 56 63 61 92 - contact@suduiraut.com
www.suduiraut.com/

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

THE WINE

BLEND
Sémillon 69%, Sauvignon blanc 24%, Sauvignon gris 7%

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 highlighted by green reflections, Lions de Suduiraut Blanc Sec 2025 reveals an expressive nose of citrus and white-fruit aromas, enhanced by delicate floral notes and a hint of salinity. The attack is round. The palate, rich and creamy, unfolds flavours of yellow fruits. The fresh finish lingers with attractive saline and menthol notes.
True to its gourmand and approachable style, Lions de Suduiraut Blanc Sec 2025 reveals enhanced intensity and power brought by the vintage.

Pierre Montégut - Technical Director - February 2026

ANALYSIS
13.7 % vol.
pH: 3.37
Total acidity: 3.35 g/l

Château Suduiraut - Château Suduiraut, 33210 Preignac
Tel. 05 56 63 61 92 - contact@suduiraut.com
www.suduiraut.com/

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.