



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Château Suduiraut, Pur Sémillon, Grand Vin Blanc Sec, 2022

AOC Bordeaux, Bordeaux, France

PRESENTATION

Château Suduiraut PUR SÉMILLON Grand Vin Blanc Sec is made from our prestigious Premier Cru Classé terroir of Sauternes.

This wine is produced from a small parcel planted with Semillon vines, on average 55 years old, specifically identified depending on the vintage to reveal the best of this typical grape variety of Sauternes.

It offers aromas of fruit and white flowers, with great elegance and smoothness on the palate.

THE VINTAGE

WEATHER CONDITIONS

- Moderately rainy and cold winter until February, then milder weather returned.
- 1st and 2nd April: a severe frost episode affected the vineyard. Loss of 40% on our yield.
- May/June: rapid flowering and the phenological stages ensued rapidly.
- Mid-June: first heat wave. End of June: between 5 and 30% of our vineyard was affected, depending on the plot, by thunderstorms with some hail.
- Hot, dry summer with high temperatures.
- End of July: relatively fast veraison.
- Mid-August: some rainfall beneficial to the vines.

HARVEST

We started harvesting early, on 18th August, breaking all our records. The grapes were beautiful with a very good level of acidity. We fine-tuned the harvest by keeping a close watch on the aromatic maturity of each plot.

We harvested the three parcels of Semillon for this cuvée on 31st August. The hot and dry vintage allowed the grapes to reach a high level of ripeness on our old vines, around 55 years old, which resisted the climatic conditions of the season very well.

This Pur Semillon is very powerful, with saline notes and aromas of white fruits and flowers. A perfect expression of this exceptional terroir.

WINEMAKING

- Gentle and long pneumatic pressing: around 2.5 hours.
- Cold settling at 10°C.
- Fermentation in barrels with 30% of new oak, at a controlled temperature of 17 to 22°C.
- No malolactic fermentation.



Château Suduiraut - Château Suduiraut, 33210 Preignac

Tel. 05 56 63 61 92 - contact@suduiraut.com

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THE WINE

VARIETALS

Sémillon 100%

AGEING

50% in new barrels,

50% from barrels of one vintage, 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 Pur Sémillon 2022 reveals a golden yellow colour. The fine, expressive nose offers floral notes followed by elegant woody notes. Aromas of white fruit such as pear and ripe yellow fruit such as peach follow, along with notes of aromatic herbs.

The attack is powerful and rich. The palate is velvety, fruity and woody, with a lovely freshness. The finish is enveloping, with grapefruit zest and toasted hazelnut.

A powerful wine for laying down, still in the making, which needs time to express its full potential.

Pierre Montégut - Technical Director - July 2024

Bottling date: June 20th 2023

ANALYSIS



14 % vol.

Total acidity: 2.9 g/l



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