



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Château Suduiraut, Pur Sémillon, Grand Vin Blanc Sec, 2024

AOC Bordeaux, Bordeaux, France

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

- Heavy rainfall in the late autumn and winter 2023/2024.
- A very wet start to the year with mild temperatures.
- Late March: budburst 10 days earlier than usual.
- April and May: temperatures dropped, slowing down vine growth. May was still very rainy, which unfortunately led to the development of mildew and difficult flowering, with some plots suffering from coulure, fortunately offset by generous bunch emergence.
- June-July: due to hot, very dry weather over the summer, mildew was overcome and the vigour of the vines was kept in check. A good start to ripening.
- Early August: veraison began in normal conditions.

HARVEST

The harvest for the dry white wines:

- 28th August: harvesting started with the plots of young vines, in order to preserve grape freshness and volume.
- 2nd September: we continued with the gravelly plots of Semillon and Sauvignon Blanc, before interrupting on the 3rd due to rainy weather.
- 4th to 7th September: with the arrival of better weather, harvest started up again with the Sauvignon Gris and a plot of Semillon on more clayey terroirs.
- 10th to 13th September: we finished with the later-ripening areas. Last day on 13th September (11 harvesting days in total).

65% of production is destined for dry wines and 35% for the vin liquoreux.

WINEMAKING

- Gentle and long pneumatic pressing: around 2.5 hours.
- Cold settling at 10°C.
- Fermentation in wineglobe and in barrels with 27% of new oak, at a controlled temperature of 17 to 22°C.
- No malolactic fermentation.



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THE WINE

BLEND

Sémillon 100%

AGEING

50% from barrels of one vintage,

27% in new barrels,

23% in wineglobe, 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.

ANALYSIS

13.1 % vol.

pH: 3.25

Total acidity: 3.67 g/l



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