



Château Suduiraut
PREMIER CRU CLASSÉ EN 1855
Sauternes



Château Suduiraut, Pur Sémillon, Grand Vin Blanc Sec, 2023

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

- 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 dry white wines began on 24th August with the plots of young vines and ended on 8th September (12 days in total). The style was fresh, with good fruit, generosity and great minerality.

For Château Suduiraut PUR SÉMILLON Grand Vin Blanc Sec, the plots were harvested from August 29th to September 6th.

WINEMAKING

- Gentle and long pneumatic pressing: around 2.5 hours.
- Cold settling at 10°C.
- Fermentation in barrels with 34% of new oak, at a controlled temperature of 17 to 22°C.
- No malolactic fermentation.

THE WINE

BLEND

Sémillon 100%

AGEING

66% from barrels of one vintage,

34% in new barrels, 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 2023 reveals a slightly golden yellow colour. The nose opens with notes of wood, toasted hazelnut and sweet spices, followed by aromas of yellow fruit, William pear and white pepper. After a powerful attack, the palate is full-bodied and fleshy, supported by a spicy freshness of pepper and chilli. The finish is rich and woody, with the noble bitterness typical of this grape variety.

The cuvée Pur Sémillon is a fine example of the power and elegance that come from combining the great terroir of a Sauternes Premier Cru with its emblematic grape variety. As it matures in bottle, it will develop its full complexity. Drink within two years or over 10 years.

Pierre Montégut - Technical Director - July 2024

ANALYSIS

13.5 % vol.

pH: 3.4

Total acidity: 3.6 g/l



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