



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



Lions de Suduiraut, Sauternes, 2011

AOC Sauternes, Bordeaux, France

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

2011 was a year of contrasts. The mild, dry winter and spring led to very early growth of the vines. The summer in which cool, damp periods alternated with some very hot weeks mitigated this advance. Luckily a very fine month of September nonetheless enabled the grapes to ripen well.

HARVEST

Botrytis was present early on and we were able to start the harvest a month earlier than usual. The harvest began on September 12, to finish on October 5 with a total of 5 tries.

THE WINE

BLEND

Sémillon 94%, Sauvignon blanc 6%

AGEING

In barrels of 2 or 3 wines during 12 months.

TASTING

The first impression of Lions de Suduiraut 2011 is its fine golden colour. This is followed by an open, intense nose offering aromas of very ripe fruit (apricot, yellow peach), vanilla and ginger. Fruity on the palate (lemon, melon) and fresh, with a spicy, mellow finish. This is a crisp, fruity wine, full of freshness, which can be enjoyed immediately.

Pierre Montégut - Technical director - November 2015

Bottling date: March 29th 2013

ANALYSIS

13.5 % vol.

Residual Sugar: 138 g/l

Total acidity: 3.6 g/l

