



CHÂTEAU SUDUIRAUT

SAUTERNES

Premier Grand Cru Classé

Today, Château Suduiraut is acknowledged to be one of the finest Sauternes. The team at the Suduiraut estate, passionate about their work are united in the pursuit of their goal : to extract from this great vineyard one of the world's finest wines.

History

The history of Château Suduiraut, in Sauternes, goes back to centuries. After the total destruction of the property by the Duke d'Epéron in the 1600's, Count Blaise de Suduiraut replanted the vineyard and restored the estate to its former glory. On 18 April 1855 the estate was classed as a Premier Cru during the official wine classification programme in the Gironde winegrowing area. AXA Millésimes acquired Suduiraut in 1992 with the aim of preserving and perpetuating the estate's remarkable tradition of vineyard management and winemaking. Inspired by the great Suduiraut wines of the past, the new management has enabled this great vineyard to fulfil its full potential in recent years.

Terroir

The terroir of Sauternes covering 2.200 hectares, lies 40 kilometres from Bordeaux between the left bank of the Garonne and the forests of the Landes. The appellation Sauternes covers the communes of Sauternes, Bommès, Fargues, Preignac and Barsac. The vineyard of Suduiraut covers 200 hectares of which 92 hectares of vines are planted in a sandy clayey soil. In Autumn, the proximity of the Ciron and Garonne rivers gives a micro-climate characterised by misty mornings which are followed by warm, sunny afternoons. This privileged position, from the beginning of the month of September, encourages the development on the grape of botrytis cinerea, the famous noble rot.



Website

www.suduiraut.com

Wines

S de Suduiraut (Blanc)
Le Sauternes de Castelnau (Blanc)
Château Suduiraut (Blanc)
Club des sommeliers (Blanc)
Le Blanc Sec de Suduiraut (Blanc)
Castelnau de Suduiraut (Blanc)

Area

92 ha

White vines

Sémillon : 90%
Sauvignon blanc : 10%

CHÂTEAU SUDUIRAUT 2013

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© CHÂTEAU SUDUIRAUT 2011 | PHOTO VINEXIA.FR

Wine making

The grapes arrive in baskets which are emptied into a modern horizontal pneumatic press. The pressing lasts much longer than that needed for dry white wine, taking four hours or more per charge and it is the richest juices which come out last.

Ageing

The wine ages in French oak casks for 18 to 24 months.

Blending

Sémillon : 90%

Sauvignon : 10%

Tasting note

With its golden yellow hue, Château Suduiraut 2011 makes a discreet impression at first on the nose. There are scents of citrus (orange, lemon and grapefruit), blossom and a slight hint of vanilla from ageing. When swirled around the glass, it releases aromas of crystallised fruit, along with exotic notes (pineapple) and a mineral edge. The palate demonstrates the typical character of the vintage with smoothness balanced out nicely by delightful freshness. There is plenty of richness in there, without excess and crystallised fruit on the palate, too, with lovely ripe apricot, leading into a mineral finish. The flavours are very long lasting, always a sign of a very good vintage, just behind the famous 2005, 2007 and 2009

Awards

Wine
Spectator

94/100

Wine Spectator



16.5/20

Jancis Robinson

Decanter

90+

Decanter



18.5

Bettane et Desseauve

Press review

Wine Spectator • 94/100 • Jan 6, 2016

This is on the exotic side of the ledger, with mouthfilling ginger, mango, quince and papaya flavors that course through, backed by a singed marshmallow note. Drink now through 2033.—J.M.

Decanter • 90+ • January 2016

A rich style with lots of botrytis and an oily texture. Discreet mango and peach nose while the palate has good underlying acidity with a marked pineapple character. will age well. Drink 2016-2035.