



## CASTELNAU DE SUDUIRAUT 2017

### SAUTERNES - Second Vin Du Château Suduiraut

#### Description

Made from portions of the harvest that are expressive earlier than those used for Château Suduiraut, this wine with aromas of candied yellow fruit, quince, frangipani, mild spices and a hint of minerality is more approachable when young in terms of tasting than its elder.

#### History of the estate

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

<http://www.suduiraut.com>

#### Area

92 ha

#### Average yield of the vineyard

15 hl/ha

#### Grape varieties

90% Sémillon

10% Sauvignon blanc

# CASTELNAU DE SUDUIRAUT 2017

SAUTERNES - Second Vin Du Château Suduiraut



## Vinification

Pressing – removal of the lees from the must and clarification of the grape juice.  
Fermentation in French oak barrels with temperature control (24°C) during 2 to 3 weeks.

## Ageing

23% in new barrels, 77% from barrels of one vintage, for 15 months

## Blending

96% Sémillon

4% Sauvignon blanc

**Wine Spectator** Wine Spectator  
**90**