



2016 Vintage

## Château Suduiraut

Château Suduiraut, classed as a **Premier Cru in 1855**, is made from grapes **selected from the finest terroirs of the property**.

This wine is hand crafted at every stage of its elaboration and reveals remarkable finesse and complexity and a golden colour reminiscent of the sun that made it possible. With age the bright gold evolves to a dark amber colour. With an extensive life-span, it powerfully and harmoniously combines fruit and floral aromas with roasted and candied notes.

### VINTAGE CONDITIONS

Years come and go, and no two are ever alike. After a very dry 2015 vintage, 2016 was characterised by a damp beginning to the year: the first four months of 2016 saw the equivalent of the entire rainfall of 2015. The sun returned from June onwards and nature quickly made up for lost time.

Warm, dry weather set in for three months from July, resulting in water stress which delayed the harvest, but the old vines withstood the conditions with ease.

The harvest period ran from 22<sup>nd</sup> September to 9<sup>th</sup> November, with **four selective pickings** in total.

A welcome storm on 20<sup>th</sup> September triggered botrytis which allowed the first selective picking to be performed on 22<sup>nd</sup> September. The summer's very hot and dry weather dried out the grapes in various areas. We harvested the plots most heavily affected by this form of concentration from 22<sup>nd</sup> to 28<sup>th</sup> September and from 4<sup>th</sup> to 7<sup>th</sup> October. The batches were rich and offered vital acidity. The second selective picking began on 11<sup>th</sup> October following a second period of rainfall, and the third was staggered with its predecessor until the end of the month.





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The last two weeks offered the highest quality and the most prolific quantity, with more than 75 % of the harvest being gathered during this period. We began the final selective picking in early November, finishing on the 9<sup>th</sup> of the month.

The 2016 harvest was generous at more than 22 hl/ha and is extremely promising, complex, rich and gourmand.

### BLEND

94% Semillon

6% Sauvignon Blanc

### AGEING

50% in new barrels

50% from barrels of one vintage, for 18 months

### COMPOSITION

Alcohol content: 13.8° - Total acidity: 3.5 - Residual sugar: 140 g/l

### TASTING NOTE *(March 2019)*

“Château Suduiraut 2016 reveals a fine golden colour, at first the nose is fresh and delicate. Initially marked by notes of fruit such as yellow peach, candied apricot and kumquat, it leads into aromas from barrel ageing like vanilla, light caramel and spices. On airing, floral and spicy fragrances develop, in particular rose and curry.

The attack is soft and fresh. The palate is smooth and velvety with aromas of red fruit, orange and candied pineapple.

The finish perpetuates this fresh and elegant mouthfeel. It is invigorated by spices, candied fruit, acacia honey and liquorice.

Château Suduiraut 2016 is still very young, but it displays an appealing and very elegant character that already make it most enjoyable. It benefits from great ageing potential.”

*Pierre Montégut, Technical*

### BOTTLING DATE

July 31<sup>st</sup> 2018

