

Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes

2014 Vintage

Our impressions of the vintage

Spring and early summer were wet in the Sauternes area, as they were throughout the Gironde. In spite of our vigilance, **early attacks of botrytis** appeared in August on grapes which had not yet changed colour. Luckily the arrival of warm, dry weather in September and October with stormy interludes during the growing cycle reversed the trend and allowed our grapes to reach full maturity. The result was **very fine noble rot** and a **perfect level of acidity**, somewhat similar to our 2007 vintage.

Harvesting on demand

There were a total of **four selective pickings** between 12th September and 30th October. The first picking from 12th to 24th September gave a **low yield (less than 1 hectolitre per hectare)** and the grapes were marked by passerillage, brought on by the very warm weather in September. The second picking started on 2nd October and lasted until 9th October. Some wet weather gave rise to a **more generous noble rot** but unfortunately also prompted the appearance of sour rot due to alternating periods of warmth and rain.

Our team **increased their vigilance** and we had to act swiftly. Our work was rewarded by some very fine batches which were both **rich and elegant, with fruit very much in evidence, one of this year's distinctive features**. Although hampered by rain, the third picking during the second half of October turned out to be superb thanks to exceptional warmth and a **strongly increased concentration of fruit**. The fourth picking ended on 30th October in high spirits and **with great satisfaction over the quality obtained although the yield was low** (barely more than 7 hectolitres per hectare).

Blend

95% Sémillon and 5% Sauvignon

Composition

Alcohol Content: 13,9° - Total Acidity: 4,5 - Residual Sugar: 145 g/l

Ageing

50% in new barrels and 50% from barrels of one vintage, for 18 months.

By Pierre Montégut
Technical Director
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