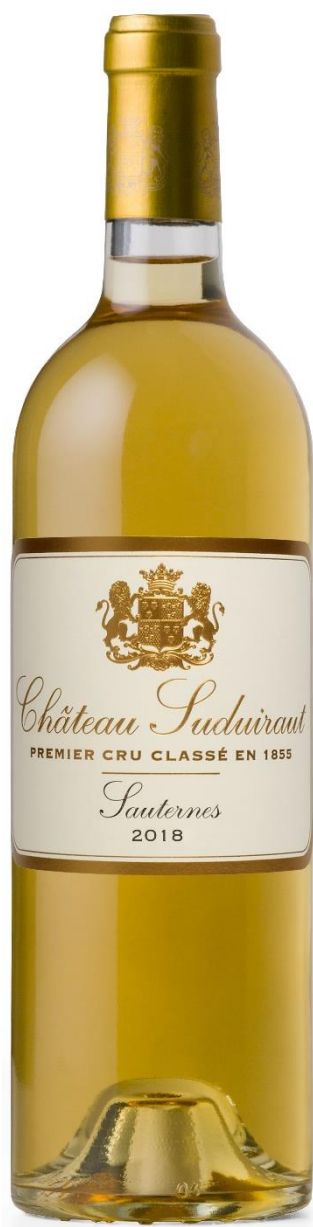


Château Suduiraut 2018

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. Its superlative elegance comes from a match of total opposites: a voluptuous texture, mineral freshness and the heat of spices. Château Suduiraut is designed for all those who enjoy sensory and emotional experiences that are both rich and full of surprises and leave a lasting memory.



BLEND

100 % Semillon

AGEING

50 % in new barrels

50 % from barrels of one vintage, for 16 to 20 months, according to the evolution of the wine.

COMPOSITION

Alcohol content: 13.8° - Total acidity: 3.8 – Residual sugar: 125 g/l

2018 VINTAGE CONDITIONS

The 2018 vintage was characterized by wet weather and mild temperatures. We recorded an average of 90 mm of rain until bud break, which started the first week of April, a week later than in recent years. With high rainfall throughout the winter and spring, cryptogamic pressure was present. Mildew became a concern, particularly following the rainy periods of 14th to 18th May and 4th to 8th June. Foliage was marked by the parasite but fortunately the outbreak was contained. A hot and dry summer helped to reverse the situation. We were spared by the hailstorm of 15th July that hit the western part of the appellation. At the end of the season, the grapes were able to reach a perfect maturity and we were able to harvest plot by plot.

The harvest took place from 10th October to 9th November, with a total of **four selective pickings**. The very dry weather in September was not conducive to the development of botrytis and we had very little shrivelling in the vineyard. We therefore waited for the Botrytis Cinerea fungus to appear. A rainy period from 6th to 10th October accelerated the spread of botrytis but without much concentration. We were nonetheless able to start the first selective picking on 10th October, two weeks later than usual. This picking gave the lowest yield in 15 years, with 30 hectolitres in four lots. More rainfall from 15th to 16th October gave rise to renewed hopes and we started a second, more generous, more concentrated picking from 22nd to 26th October. We had to be conscientious in order to obtain the usual quality. It felt like a repetition of 2008, when we had a lengthy wait between each picking for the grapes to become desiccated. After a sunny weekend, we started the third picking on 29th October. But yet again, there was a loss of grapes and we only just managed to achieve the concentration required. We finished on 8th and 9th November with a final picking to round off the harvest. The yield was between 5 and 6 hectolitres per hectare.