

CARMES DE RIEUSSEC 2012

GRAPE VARIETIES:

87% Sémillon, 10% Sauvignon, 3% Muscadelle



CLIMATE AND HARVEST CONDITIONS

Climate: A difficult year. The first challenge was a hail storm on 24 April, and then a late flowering (10 June) in damp conditions, which had a direct, negative impact on potential yields.

June and July brought alternating heat and humidity, which was very favourable for the growth of fungi: downy mildew and powdery mildew in the vineyards, but also ceps and chanterelles in the woods! Protection against disease was difficult, and the wine growers and vineyard managers had to apply all of their skills and experience to work with the rules that we set in our "Sustainable Development" charter.

At the end of August, in beautiful warm weather, the onset of ripening was uneven, resulting in difficulties at the sorting stage, and particularly complex choices regarding the order in which plots were harvested.

Despite everyone's best efforts, these conditions did not allow us to produce a first wine (Château Rieussec) for this vintage; however, it was possible to salvage a pleasant, fruity, floral Carmes de Rieussec.

Harvests: The harvests took place from 4 October to 1 November with two successive selective pickings per plot.

VINIFICATION AND AGEING

Yield: 11.58 hl/ha

Vinification: 50% of the wine is made in vats and 50% in one-year-old barrels

Ageing: 18 months in re-used barrels from the Tonnellerie des Domaines

Alcoholic degree: 13.5°

Residual Sugar: 99 g/l

Total acidity: 3,94 g H₂SO₄ /l

Bottling: 19 to 23 May 2014

TASTING NOTES (at bottling)

Bouquet of white flowers, acacia and honeysuckle. On the palate, the sweetness is present from the start with notes of honey; the wine then confirms a balanced, harmonious structure and the moderately long finish ends with a pleasant, fairly lively expression.

This wine should be drunk young as an aperitif.