

R de RIEUSSEC 2016

GRAPE VARIETIES:

57% Sémillon, 43% Sauvignon



CLIMATE AND HARVEST CONDITIONS

Climate:

Once again, the winter started with a period of very mild weather from December to the end of January. Fortunately, a cold spell arrived in February and continued until bud break, around 8 April, resulting in a few frosts in the surrounding area.

Spring was wet until mid-June but this did not disrupt flowering, which began on 9 June. The summer was then very hot and dry and there was some concern prior to the harvests regarding the likely quality and freshness of the dry white wines.

Harvests: The harvests for R de Rieussec took place from 2 September to 21 September in superb conditions. Despite the heat and dryness of the summer, yields were good and the musts presented excellent balance.

VINIFICATION AND AGEING

Yield: 62 hl/ha

Vinification: Partly in barrels (35%) and partly in vats.

Alcoholic fermentation: 2 weeks.

Ageing: 4 months in barrels on the lees with stirring.

Bottling: February 2017

Alcoholic content: 12%

Total acidity: 3.8

pH: 3.15

TASTING NOTES (January 2016)

Powerful, harmonious nose with notes of citrus, mango, and other exotic fruit.

The direct, energetic attack on the palate presents the same exotic, fresh character. The wine presents plenty of volume and good harmony. The buttery notes from the barrel-ageing have a definite presence and will quickly become integrated to give the wine more complexity. The finish is backed up by a pleasant acidity.