

« R » de RIEUSSEC - 2017 -



GRAPE VARIETIES:

54% Sémillon, 46% Sauvignon Blanc

CLIMATE AND HARVEST CONDITIONS

After a fairly mild winter, there were two nights of severe frost in the spring, on 26 and 27 April, which inflicted major damage on Bordeaux's vineyards. Rieussec escaped relatively lightly, with only 15% of the vines being affected.

Conditions then became excellent, with higher than usual temperatures, and balanced, well-spaced rainfall. Flowering began ten days earlier than usual, on 28 May. After a heavy rainy spell at the end of June, temperatures remained lower than normal throughout summer, but it never became cold. The grapes therefore ripened slowly, which is ideal, especially for dry white wines.

The positive effect of this early, not very warm summer was immediately apparent at the harvest with the grapes for the dry white wine presenting a wonderful aromatic palette. A truly exceptional vintage for "R" de Rieussec.

RIPENING AND HARVEST: The harvest took place in excellent conditions, starting on 23 August with the Sauvignon Blanc and ending on 7 September with the Sémillon.

VINIFICATION AND AGEING

Yield: 28 hl/ha

Vinification: 50% in barrels and 50% in vats

Alcoholic fermentation: 2 weeks

Ageing: 5 months in barrels on the lees with stirring

Bottling: 13 to 15 March 2018

Alcohol content: 13%

TASTING NOTES (at bottling)

Will be completed soon