

"R" de RIEUSSEC 2012

GRAPE VARIETIES:

45 % Sauvignon
55% Sémillon



CLIMATE AND HARVEST CONDITIONS

Climate: 2012 was a complex year which saw a wet spring followed by alternating hot and damp periods during July and August. These somewhat unusual weather conditions meant that the protection of the vineyard required a great deal of attention. Extra vigilance on the part of our technicians enabled us to obtain a very satisfactory harvest with beautifully ripe grapes.

Harvests: 4 and 5 September, and then 11 and 12 September.

VINIFICATION & AGEING

Yield: 34 hl/ha

Vinification: partly in barrels (33 %) and the rest in temperature-controlled vats.

Alcoholic fermentation: 3 weeks

Maceration time: none.

Ageing: 5 months - 25% barrels, 75% in vats

Bottling: 26 February 2013

Alcoholic degree: 12.5°

Total acidity: 3.78

Residual sugar: 0.8 g/l

Production: 1,360 cases

TASTING NOTES

A lovely expression of white peach, with citrus aromas (lemon and grapefruit) accompanied by more exotic notes (passion fruit), combine to give this wine a delightfully fresh, aromatic character. On the palate, the structure is quite lively, without being imposing, with lingering flavours. Avoid serving too cold in order to appreciate the full aromatic range.

