

R de RIEUSSEC 2015



GRAPE VARIETIES:

Sémillon 62%, Sauvignon 38%

CLIMATE AND HARVEST CONDITIONS

Climate: The winter of 2014-2015 started out mild and dry. But, as is often the case, February brought colder weather, to the extent that bud break was delayed.

Spring was warm and fine, but too dry, almost exposing the vines to water stress. Fortunately there was some rain at the beginning of June, which created ideal conditions for flowering. The summer was very hot until mid-August.

Ripening and harvests: Towards the end of the summer the weather was milder, with cooler temperatures that were perfect for a slow ripening of the grapes. The harvests at R de Rieussec took place from 2 to 9 September, with each plot and grape variety being picked at the ideal date.

VINIFICATION AND AGEING

Yield: 45 hl/ha

Vinification: 25% in new barrels

Alcoholic fermentation: 4 weeks

Ageing: 5 months in barrels on the lees with stirring

Bottling: February 2016

Alcoholic degree: 13%

Total acidity: 3.45

pH: 3.22

TASTING NOTES (at bottling)

Beautiful nose dominated by flowers and lively citrus notes. Its refined style is enhanced by the very well-integrated wood that brings a pleasant complexity.

On the palate, the attack is subtle, the wine then gains in volume, remaining perfectly balanced. Despite being the minority in the blend, the Sauvignon is well-expressed, without overpowering the Sémillon's elegance.