CHÂTEAU RIEUSSEC

We started cutting for our dry whites at Rieussec from 18 August. So early that Jean could still have been on his boat ... The young Sauvignons Blancs planted on the clay-limestone soils that run alongside the forest became magnificent playgrounds for the team, who selected grapes in each row looking for that beautiful freshness.

For our sweet wines, it was a real obstacle course to find the good noble rot. The Botrytis found it difficult to set in on grapes already bathed by the sun and it was our Sémillons from the plots that surround the château, for which we waited until 21 October, that performed best this year building the heart of Château Rieussec.



Harvest:

Dry: from 18 August to 26 August Sweet: from 14 September to 21 October

Blend:

Rieussec: 95% Sémillon, 5% Sauvignon Blanc

Carmes: 84 % Sémillon, 14 % Sauvignon Blanc, 2 % Muscadelle

R de Rieussec : 43 % Sémillon, 57 % Sauvignon Blanc

