

Château Rieussec 2010

CSPC# 744975

375mlx12

13.75% alc./vol.

SOLD OUT

CSPC# 844662

750mlx6

13.75% alc./vol.

Grape Variety

92% *Sémillon*, 5% *Sauvignon Blanc*, 3% *Muscadelle*

Appellation

Sauternes

Website

<https://www.lafite.com/fr/les-chateaux/chateau-rieussec/>

General Info

1st Cru Classé in 1855. The vineyard is located in Fargues on a gravel crest close to Yquem. Domaines Rothschild (Lafite) have really succeeded in developing it. Rieussec is naturally powerful, with a liqueur-like intensity that sometimes disconcerts. This wine must be kept more than 10 years to express its complexity. For several generations, Château Rieussec has been a leading name in Sauternes wines. As early as 1868, Charles Cocks remarked that "Beyond any of the others, Rieussec produces wines that are very similar to Yquem wines". In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. The confiscation of the estate during the revolution led to its public sale around 1790 as an "object of national heritage" to Mr. Marheilhac, the period's owner of Château La Louvière at Léognan. For the 1855 classification, M. Mayne was the owner of the estate. The quality of the Rieussec soil earned its ranking as a first growth Sauternes and Barsac. After that date, Rieussec's history involves many changes of owners: Charles Crepin (around 1870), Paul Defolie (1892), Mr. Bannil (1907), then the Gasqueton family (owner of Château Calon-Ségur at Saint Estèphe), P.F. Berry during the war (an American citizen and brother-in-law of the Vicomte de Bouzet), Mr. Balaresque (1957) and lastly, Albert Vuillier (1971), who was passionate about Sauternes "sweet wines". Château Rieussec was acquired by Domaines Barons de Rothschild (Lafite) in 1984. The estate then included 110 hectares, including 68 hectares of vineyards. A new cellar was built in 1989 to extend ageing in barrels. In 2000, renovations to the ageing cellar, construction of a fermenting cellar, and the technological modification of the receiving and pressuring rooms also represented strides forward in a quality policy undertaken since 1985.

Winemaker

Eric Kohler, Technical Director of the Bordeaux Châteaux, with the help of Jean de Roquefeuil, Vineyard Manager, and Serge Bertrand Roux, Cellar Master.

Vintage

Once again, a great vintage in Sauternes, the continuation of a stunning succession: 2001, 2003, 2005, 2007 and 2009. Yet the style of this latest vintage sets it apart. 2010 has a special balance, of very rich botrytised berries and remarkable acidity, giving pure and crystalline aromas to the wine, nearer to Riesling TBA than usual fat, oaky and slightly dirty old-fashioned Sauternes! The summer was hot, very dry and not especially favorable to botrytis, or even normal ripening, because of water stress. But after an early October storm, rains gave way to sunny days and fresh nights and an incredible concentration got underway in the berries. Many estates had to pick almost their entire crop in under two weeks. Most of the crop was picked above 20° of potential alcohol, and the wines show great majesty.

Harvest

Picked between 15 September and 4 November over four pickings.

Vineyards

The vineyards, which occupy one of the highest points in Sauternes after those of Yquem which are adjacent, to the east, cover 90 hectares of the 130-hectare estate, and the *terroir* underfoot is typical gravel interspersed with lime. The vines, which average 25 years of age, are predominantly Semillon (90%) with 7% Sauvignon Blanc and 3% Muscadelle. Yields were always high for Sauternes at 22 hl/ha but there was always strict selection in the *chai*, whereas nowadays more selection takes place in the vineyard, so reported yields are lower with 15 hl/ha being typical.

Maturation

Aged 55% in new barrels

Tasting Notes

Made from a blend of 92% *Sémillon*, with just 5% *Sauvignon Blanc* and 3% *Muscadelle* for extra aromatics. Extremely clean, concentrated sweetness on the palate, with intense bitter orange fruit characters. The 2010 is incredibly well-balanced though, as the acidity acts as a counterpoint to that richness. Simply gorgeous.

Serve with

Serve as an aperitif with rich pates or foie gras, as an accompaniment to creamy desserts, cakes or blue cheeses.

Production

6,000 cases made



**Cellaring
Scores/Awards**

Best from 2018 through 2035
94 points - James Molesworth, Wine Spectator - March 2015
93-96 points - James Molesworth, Wine Spectator - Web Only 2011
91 points - Neal Martin, Wine Advocate #212 - January 2017
90-92 points - Neal Martin, Wine Advocate #194 - May 2011
95-96 points - James Suckling, JamesSuckling.com - April 2011
94-96 points - Roger Voss, Wine Enthusiast - June 25, 2011
92-94 points - Stephen Tanzer's International Wine Cellar - August 2011
17+ points - Jancis Robinson, JancisRobinson.com - April 2011
18.5 points/5 stars - Michel Bettane, Decanter.com - April 2011
93 points - Jane Anson, The New Bordeaux - April 2012
96 points - Neal Martin, Vinous - April 2020
96 points - Farr Vintners - April 2011
93-97 points - Derek Smedley MW - April 2011
89 points - Jean Marc Quarin - March 2011 (score only)
97 points - Natalie MacLean, nataliemaclean.com - July 2014
93 points - John Gilman - April 2011
91-92 points - Falstaff Magazine (score only) - February 2016
18 points - Vinum Wine Magazine (score only) - June 2011
16 points - La Revue du Vin France (score only) - January 2015
91 points - Gilbert & Gaillard (score only) - April 2011

Reviews

"A muscular version, with dacquoise and marzipan notes leading the way for creamed orange, white peach, ginger, mirabelle compote and tangerine accents that pump through the piecrust-filled finish. Has the vintage's raw oomph, as well as range and cut for balance."
- JS, Wine Spectator

"Extremely rich and bright, with lots of green fig, honey, and apricot. Very lush and round, with some serious weight and power in reserve. Remarkably fresh now. Tasted non-blind. Score range: 93-96"
- JS, Wine Spectator

"The 2010 Rieussec is a blend of 92% Semillon, 5% Sauvignon Blanc and 3% Muscadelle picked between 15 September and 4 November over four pickings. There are 160 grams per liter of residual sugar. It has a fragrant bouquet of light honeyed fruit, peony and brioche that does not quite have the daring-do of the 2011. The palate is well balanced with a viscous opening, harmonious with blood orange and quince notes forming toward the composed and elegant finish."
- NM, Wine Advocate

"Sporting 140gms/L residual sugar, the 2010 Rieussec displays impressive clarity on the nose, with fresh pineapple, grapefruit, and a touch of lime flower, and tangible minerality. The palate has that "Tropicana" vibe with guava, almond and pineapple that slightly obfuscates the terroir towards the finish. This is a highly enjoyable, comparatively rich 2010 Sauternes, but without the intellect of some of the finest examples of the vintage."
- NM, Wine Advocate

"Structured firm, very spicy, while also showing fresh pineapple acidity. Concentrated and packed with botrytis."
- RV, Wine Enthusiast

"I love the botrytis spice character to this wine with dried apricots and tropical fruits. It's full bodied, medium sweet with a long intense finish. It's very layered. Wine of the vintage."
- JS, JamesSuckling.com

"Bright straw-gold. Spectacular, intense, exotic botrytized nose is redolent of honeyed yellow peach, apricot and saffron. Then very sweet in the mouth, with concentrated flavors of dried peach, ginger and honey lifted by bright acidity. The finish is long and polished, featuring persistent peach, honey, and white pepper nuances."
- ST, International Wine Cellar

"Intense nose with strong botrytis influence. Pure and rich though not the most monumental by a long way. And a little bit sticky, and astringent, on the end. All the ingredients are there but in completely embryonic form."
- JR, JancisRobinson.com

Reviews *“Good silky texture, enjoyable twist of lime, fresh and yet with clear caramel richness. This is good, with real complexity while remaining pretty and fresh. Good lift on the finish. 93/100. Drink 2018-2030”*
- JA, The New Bordeaux

“Some oaky, smoky elements dominating the fruity, juicy ones, but so impressive in the mouth. Great volume, great concentration, bags of refined and complex flavours, great length, and more Sauternes-like this time than Riesling.”
- MB, Decanter.com

“Rieussec is always one of the most popular names of Sauternes and, after Yquem, usually the best wine of the appellation. 2010 makes a strong case for Rieussec's great reputation continuing. The wine excites from the first with the nose bursting out of the glass. It is at once rich and refined with fine cristalised pineapple and creme brulee. Both nose and palate have a very attractive acidity that frames a veritable fruit basket of flavours and lifts the whole to a very classy plateau. If you are only going to buy one Sauternes this year, then Rieussec should be at the top of your list.”
- Farr Vintners

“The nose is full of crystallized fruit sweet and rich yet with an underlying freshness. Fleshy apricot and white peach give a sensuous richness on the mid palate with behind lime and grapefruit refreshing and lifting the flavours.”
- Derek Smedley MW

“The 2010 Rieussec is slightly more backwards on the nose. It is very focused with almond, saffron, orange pith and dried honey aromas that gain intensity with aeration. The palate is medium-bodied with a harmonious entry. Impressive depth with lovely vanillary new oak, it is long and pure towards the finish. A Sauternes with pedigree. Superb. Tasted blind at Farr Vintners 10-Year On Bordeaux horizontal.”
- NM, Vinous

“Medium yellow, silver reflections. A bit restrained, a hint of coconut and lanolin, underlaid with fresh grapefruit zest. Opulent, sweet, alcoholic, a bit top-heavy, a bit lacking in balance, a fiery style that will take a lot of time and patience.”
- Falstaff Magazine

“A stunning Sauternes of the finest kind from the spectacular 2010 vintage. Rieussec is known for its top-drawer dessert wines, but this one trumps most of those in known or tasted memory. Gorgeous aromas of peach blossom, apricot preserves, and honeyed ginger. Terrific balancing acidity. This would give the coveted Chateau d'Yquem a run for its money, especially when Rieussec is a fraction of the price.”
- NM, nataliemaclean.com

“Château Rieussec has turned out one of the most elegant and refined examples of the 2010 vintage and this wine is an unqualified success. The nose is a bit less obviously botrytized than many of its neighbors this year, as the wine offers up scents of tangerine, pineapple, bee pollen, lovely, chalky soil tones and a very suave base of vanillin oak. On the palate the wine is deep, fullish and dancing, with fine mid-palate intensity, excellent focus and a really impressive lightness of step on the long, complex and tangy finish. In a vintage prone to heavy-handedness, the ethereal quality of the 2010 Château Rieussec is most impressive”
- John Gilman
