

Château Suduiraut 2009

CSPC#: 866180

750mlx6

14.0% alc./vol.

Grape Variety

93% *Sémillon*, 7% *Sauvignon Blanc*

Appellation

Sauternes

Website

<http://www.suduiraut.com/en/>

General Info

The estate took the name of Suduiraut in 1580 on the marriage of Nicole d'Allard to Léonard de Suduiraut. The château was plundered and burned down during the Fronde insurrection, then rebuilt in the 17th century. It was re-named Cru du Roy in the late 18th century on being taken over by a nephew of the Suduiraut family, Jean Joseph Duroy, Baron of Noaillan. The family home then acquired a cartouche featuring the Suduiraut and Duroy coats of arms, which was to give rise to the escutcheon used by Château Suduiraut today. The property was planted with magnificent formal gardens, designed by Le Nôtre, King Louis XIV's renowned gardener. On 18 April 1855, the estate was classed as a Premier Cru during the official wine classification programme in the Gironde winegrowing area. AXA Millésimes acquired Suduiraut in 1992 with the aim of preserving and perpetuating the estate's remarkable tradition of vineyard management and winemaking. Inspired by the great Suduiraut wines of the past, the new management has enabled this great vineyard to fulfil its full potential in recent years.

Classed as a Premier Cru in 1855, it is made from grapes selected from the finest *terroirs* of the property. This wine is hand crafted at every stage of its elaboration and reveals remarkable finesse and complexity and a golden colour reminiscent of the sun that made it possible. With age, the bright gold evolves to a dark amber colour.

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Winemaker

Caroline Gendry, Cellar Master

Vintage

The 2009 vintage started with a rainier winter than in the previous year. The spring also saw several rainy spells, forcing us to keep a watchful eye to make sure the grapes were protected against disease. Flowering enjoyed sunny conditions, however, and the summer that followed, with periods of great heat interspersed with some storms (welcome because they brought no hailstones in our area), helped us to catch up the ten-day delay in the vine cycle. The particularly hot, sunny month of August speeded up the ripening process, producing ripe healthy grapes with a lovely golden tint before the arrival of Botrytis. The first grapes began to shrivel as early as September, in hot, sunny conditions, and these were picked in the first 'trie'.

Vineyards

This superb *terroir*, bathed in sunlight and embraced by autumnal mists generously supplied by the Ciron and Garonne rivers, benefits from ideal conditions for the development of noble rot. The vineyard's 92 hectares are on a sandy, gravelly soil whose stones capture the heat of the sun, helping the grapes to ripen more quickly. It is this unique *terroir* that gives the wine its outstanding opulence. This thin soil which retains very little water leads to low yields. It concentrates the grapes' qualities and forces the vine to draw its nourishment from deep in the earth. The wine's relationship with the *terroir* is even stronger because of this, and it expresses itself with strongly-marked minerality. It is this match of opposites, opulence and minerality, that transforms the tasting experience into a revelation for the senses.

Harvest

Harvesting started on 17 September and came a few days of rain (19 and 20 September) allowing Botrytis to settle in, which it did slowly and very regularly. With the arrival of an east wind in early October, concentration started and the harvest of very concentrated grapes was brought in very quickly and in large quantities, which is rather unusual. Harvesting ended on 20 October, with a total of three 'tries'

Maturation

50 % in new barrels, 50 % from barrels of one vintage for 18 months



Tasting Notes	<p>Château Suduiraut 2009 has a very appealing, bright golden yellow colour. Its complexity is echoed on the nose: candied tropical fruit, white flowers, gingerbread, and gunflint give together a rich yet lively overall result. The palate is very powerful, with aromas of roast pineapple, candied apricot and barley sugar. Its smoothness is always underpinned by wonderful freshness, giving it great elegance. The long, full-bodied finish reveals spices, candied fruit and vanilla.</p> <p>This legendary Suduiraut is still coming into its own and requires a little more patience. If you wish to enjoy it now, it would benefit from being decanted for two hours.</p>
Serve with	<p>Chateau Suduiraut can be served with seafood dishes, especially shellfish, lobster, crab, and oysters on the half shell. Foie gras is a perfect pairing with its natural sweet, salty, and savory characteristics. Chateau Suduiraut can also be paired with roasted chicken, veal, and pork dishes that are either spicy or prepared with a touch of sweetness. Spicy Asian cuisine, raw fish, like sushi or sashimi, and cheese, both hard and soft also make great pairings with Chateau Suduiraut.</p>
Cellaring	<p>Drink 2020-2050</p>
Scores/Awards	<p>96 points - James Molesworth, Wine Spectator - March 2012 98 points - Lisa Perrotti-Brown, Wine Advocate - March 2019 98 points - Neal Martin, Wine Advocate #205 - March 2013 96-98 points - Neal Martin, Wine Advocate #199 - September 2011 97-99 points - Neal Martin, Wine Advocate #188 - April 2010 96 points - James Suckling, JamesSuckling.com - May 2013 94-97 points - James Suckling, JamesSuckling.com - April 2010 96 points - Roger Voss, Wine Enthusiast - February 2013 18.5 points - Jancis Robinson, JancisRobinson.com - February 2019 18.5 points - Jancis Robinson, JancisRobinson.com - April 2010 19 points - James Lawther, Decanter.com - April 2010 96 points - Tim Atkin MW - April 2010 97 points - Jeff Leve, thewinecellarinsider.com - September 2019 97 points - Jeff Leve, thewinecellarinsider.com - January 2012 16.5 points - Farr Vintners - April 2010 91-95 points - Derek Smedley MW - April 2010 98 points - Neal Martin, Vinous - March 2019 96 points - Antonio Galloni, Vinous - May 2010</p>
Reviews	<p><i>"This is loaded, with gorgeous papaya, mango, yellow apple and creamed peach flavors carried by salted caramel, toasted coconut and ginger cream notes. Very long on the finish, this just sails on and on. Showing terrific range and depth, this has a long life ahead of it."</i> - JM, Wine Spectator</p> <p><i>"Pale gold in color, the 2009 Suduiraut slowly, seductively unfurls to reveal provocative notions of dried pineapple, quince paste, chamomile tea and almond croissant with touches of honeycomb and allspice. Rich, bold and satiny textured in the mouth, the palate explodes with exotic spices, framed by seamless freshness and finishes with epic length and depth. In a word—yum! (LPB)"</i> - LPB, Wine Advocate</p> <p><i>"The 2009 is one of the greatest wines ever produced from the estate. It has a riveting bouquet of quince, honey, pear, and a touch of clarified butter that is beautifully defined, offering scents of yellow flowers with continued aeration. It is a little heavier and more intense than its peers at this stage. The palate is beautifully balanced with perfectly judged acidity and immense purity. The finish offers crisp honey, quince and clementine notes laden with botrytis that is counterpoised by wonderful acidity. It possesses an unerring sense of completeness and composure that is irresistible. Bravo! Drink now-2050."</i> - NM, Wine Advocate</p> <p><i>"Pale gold colour. The Suduiraut 2009 has a delectable bouquet with wonderful delineation with scents of pineapple, almond paste, lemon curd and Kaffir lime, the new oak still prominent and demanding time to subsume. The palate has a slightly viscous entry with clear honey, nutmeg, mandarin that leads to a thrilling, almost spicy finish. Great length with a rounded, patisserie finish. There is a lot packed into the Suduiraut that is unruly at the moment but is sure to evolve beautifully in bottle. This is simply a sensational Suduiraut. Tasted February 2011."</i> - NM, Wine Advocate</p>

Reviews

“One of the outstanding successes of the 2009 vintage, this may surpass the superlative 2007. It has a more understated nose at the moment, but is very well defined with honey, white peach, orange peel and crushed stones. The palate has a viscous entry, is very well balanced, very powerful with great depth and effervescent minerality. Layers of botrytis layer across the mellifluous finish that is beautifully defined and sensuous. Fabulous.”

- NM, Wine Advocate

“Yummy young Sauternes with caramel, honey, dried apples, pears, and tarte tatin. Full body layered and compacted. Medium sweet and a flavorful finish. So much to come still. Give it three or four years to understand all it has.”

- JS, JamesSuckling.com

“Pear and lemon pie aromas and flavors. Full and powerful, with lots of sweet fruit and a long, spicy finish. Racy, layered and beautiful.”

- JS, JamesSuckling.com

*“The new-wood smokiness is an important element of this creamy-textured wine. The richness bares flavors of honey, botrytis, almond and orange peel. Ripe and age worthy, this wine’s opulence is just beginning to show. *Cellar Selection, Best in Year 2013* (RV)”*

- RV, Wine Enthusiast

“Tasted blind. Dark gold. Very intense and lively and charming. This is so easy to love! Masses of sweetness and it’s clean. Suduiraut? Long and rich.”

- JR, JancisRobinson.com

“Big and rich and bold and overwhelming almost. A bit of spice and so much sugar! This deserves very high points for its combination of sweetness and purity. Great weight. Really very good indeed. Bravo AXA for allowing these decisions. Date tasted 29th March 2010. Drink 2016-2040.”

- JR, JancisRobinson.com

“As in 2008, a triumph! Glorious fruit content, nobility of body, balance, taste and aftertaste, perfect precise winemaking, immense future. Is it the best since 1899 or 1928? I say yes, without any doubt!”

- JL, Decanter.com

“Despite the comparatively low percentage of Sauvignon Blanc, this is a restrained Sauternes, with impressive freshness and balance for its concentration. Flavours of honey, vanilla pod, banana, and peach give this an exotic edge, with residual sugar of 150 grams per litre adding richness to the mid-palate. A wine that will give (slightly guilty) pleasure for years to come. 10+ years.”

- Tim Atkin MW

“Very flowery: daffodils, buttercups, pear drops with sweet sherbety fruit and good levels of botrytis. This is edging towards tropical fruit with pineapple notes, but it is precise and concentrated with acidity on the finish. Pretty and with nice delicacy.”

- Farr Vintners

“The nose is fleshly rich full of lemon and orange peel back by peach and pear. The candied peel gives a lovely richness on the palate, the nutty edge of Noble |Rot adding complexity and the freshness of citrus and apple lifts the flavours balancing the sweetness. Drink 2020-2050.”

- Derek Smedley MW

“Just starting to show caramel, crème brûlée, flowers, pineapple, apricot, honey, and butterscotch aromas. On the palate, which is where this beauty really shines, the wine never quits, and that is a good thing because all that honey drenched tropical fruit tastes and feels great. Drink this sweet treat now, or age it for 20 years, it is delicious!”

- JL, thewinecellarinsider.com

Reviews *“With an intense perfume that is equally matched with power and concentration of fat, sweet, ripe, pure, honey drenched fruit, this beautiful sweet Bordeaux wine has it all. Your palate is coated with layers of sweet yellow and orange fruits, spice, vanilla, and honey. With length, purity and freshness, this blend of 93% Semillon and 7% Sauvignon Blanc is a delicious Sauternes that is worth finding and laying down. It should age and evolve for decades!”*
- JL, thewinecellarinsider.com

“The 2009 Suduiraut, aged in 55% new oak, is surprisingly closed at first but it soon awakens with aeration and begins revving its motor. It has a divine bouquet with honey, chamomile, yellow flowers and nectarine, building layer upon layer. The palate is medium-bodied with a viscous opening, a beautiful razor-sharp line of acidity that effortlessly slices through all that pure botrytised fruit. Notes of quince and clementine emerge as it fans out wonderfully on the finish. It remains the benchmark Suduiraut of recent years. Period. (NM)”
- NM, *Vinous*

(93% Semillon and 7% Sauvignon Blanc; 14% alcohol; 3.7 g/l total acidity; 160 g/l residual sugar) Bright yellow-gold. Downright spectacular nose displays intense aromas of ripe pineapple caramelized banana dried mango saffron and honey. Then rich fat and opulent with an almost decadent sweetness to its flavors of ripe citrus fruit pineapple papaya and minerals. Lively acidity gives this large-scaled and rather powerful wine a seamless quality and an almost light touch and extends the flavors on the long pure finish. Made from fruit harvested in just four days from September 17 through 20 in three successive tries This 2009 should age extremely well and your grandchildren may enjoy it as much as you will.
- AG, *Vinous*
