

Château Suduiraut 2016

CSPC# 864618

375mlx12

13.8% alc./vol.

Grape Variety

94% *Sémillon*, 6% *Sauvignon Blanc*

Appellation

Sauternes

Classification

Premier Grand Cru Classe - in 1855

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.

Winemaker

Pierre Montégut, Technical Director

Vintage

Years come and go, and no two are ever alike. After a very dry 2015 vintage, 2016 was characterised by a damp beginning to the year: the first four months of 2016 saw the equivalent of the entire rainfall of 2015. The sun returned from June onwards and nature quickly made up for lost time.

Warm, dry weather set in for three months from July, resulting in water stress which delayed the harvest, but the old vines withstood the conditions with ease. The harvest period ran from 22nd September to 9th November, with four selective pickings in total.

A welcome storm on 20th September triggered botrytis which allowed the first selective picking to be performed on 22nd September. The summer's very hot and dry weather dried out the grapes in various areas. We harvested the plots most heavily affected by this form of concentration from 22nd to 28th September and from 4th to 7th October. The batches were rich and offered vital acidity. The second selective picking began on 11th October following a second period of rainfall, and the third was staggered with its predecessor until the end of the month. The last two weeks offered the highest quality and the most prolific quantity, with more than 75 % of the harvest being gathered during this period. We began the final selective picking in early November, finishing on the 9th of the month. The 2016 harvest was generous at more than 22 hl/ha and is extremely promising, complex, rich and gourmand.

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.

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Vineyards	<p>whose stones capture the heat of the sun, helping the grapes to ripen more quickly. It is this unique <i>terroir</i> that gives the wine its outstanding opulence.</p> <p>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 <i>terroir</i> is even stronger because of this, and it expresses itself with strongly-marked minerality.</p> <p>It is this match of opposites, opulence and minerality, that transforms the tasting experience into a revelation for the senses.</p>
Vinification/ Maturation	<p>In the cellar, the long and intricate pressing process extracts the richest juice before it is vinified and slowly matured in oak barrels, where the precious liquid will remain for 18 to 24 months. Total control of fermentation, barrel by barrel, ensures that the aromas produced by the raisined, botrytised grapes are preserved intact. Aged 50% in new barrels, 50% from barrels of one vintage, for 18 months</p> <p>In years when the harvest has not reached the required quality, no Grand Vin will be bottled.</p>
Tasting Notes	<p>"Château Suduiraut 2016 reveals a fine golden colour, at first the nose is fresh and delicate. Initially marked by notes of fruit such as yellow peach, candied apricot, and kumquat, it leads into aromas from barrel ageing like vanilla, light caramel, and spices. On airing, floral, and spicy fragrances develop, rose and curry. The attack is soft and fresh. The palate is smooth and velvety with aromas of red fruit, orange, and candied pineapple. The finish perpetuates this fresh and elegant mouthfeel. It is invigorated by spices, candied fruit, acacia honey and liquorice. Château Suduiraut 2016 is still very young, but it displays an appealing and very elegant character that already make it most enjoyable. It benefits from great ageing potential."</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 Production	<p>Drink 2023-2038</p> <p>5,333 cases made.</p>
Scores/Awards	<p>93 points - James Molesworth, Wine Spectator - March 2019</p> <p>93-96 points - James Molesworth, Wine Spectator - May 2017</p> <p>95+ points - Lisa Perrotti-Brown, Wine Advocate - March 2019</p> <p>95 points - Lisa Perrotti-Brown, Wine Advocate - November 2018</p> <p>94-96 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>95 points - James Suckling, JamesSuckling.com - February 2019</p> <p>95-96 points - James Suckling, JamesSuckling.com - March 2017</p> <p>95-97 points - Roger Voss, Wine Enthusiast - April 2017</p> <p>18 points - Jancis Robinson, JancisRobinson.com - October 2018</p> <p>18+ points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - September 2019</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - February 2019</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>95 points - Tim Atkin, MW - timatkin.com - April 2017</p> <p>Review only - Farr Vintner - February 2017</p> <p>93-95 points - Derek Smedley, MW - April 2017</p> <p>92+ points - Neal Martin, Vinous - August 2020</p> <p>97 points - Antonio Galloni, Vinous - January 2019</p> <p>91-94 points - Antonio Galloni, Vinous - April 2017</p> <p>95 points - Jeb Dunnuck MW - February 2019</p> <p>94 points - Jean Marc Quarin (score only) - January 2019</p> <p>94 points - Jeannie Cho Lee MW, asianpalate.com (score only) - April 2017</p> <p>91 points - Falstaff Magazine (score only) - May 2017</p> <p>19 points - La Revue du Vin France (score only) - January 2020</p> <p>18 points - Vinum Wine Magazine (score only) - June 2017</p>

Reviews

"This is a powerful style, with a mix of creamed pear, fig, papaya and persimmon flavors liberally laced with crème brûlée and orange blossom honey notes, through a ginger-tinged finish. In line with the vintage's forward persona, but this has notably more breadth and depth than most of its peers. Best from 2023 through 2038. 5,333 cases made."

- JM, Wine Spectator

"This has a juicy mix of glazed peach, mango and papaya flavors, with flashes of green tea and ginger enlivening the finish. Good energy for this generally forward vintage. Score Range: 93-96"

- JM, Wine Spectator

"The pale lemon-gold colored 2016 Suduiraut features vibrant lime blossom, candied peel, white peaches, guava and exotic spice notes on the nose with nuances of marzipan and crème brûlée. Rich, layered and powerful in the mouth, it has a gorgeous creamy texture, lovely vibrancy and a long, spicy finish."

- LPB, Wine Advocate

"Pale lemon in color, the 2016 Suduiraut rocks up out of the glass with notes of honey-drizzled peaches, lime cordial and orange oil plus wafts of lanolin, pie crust and crushed rocks. The palate packs a wallop with intense flavor layers and a gorgeous texture, finishing with fantastic freshness."

- LPB, Wine Advocate

"The 2016 De Suduiraut has a complex bouquet with rich and honeyed fruit, superb mineral tension and wonderful detail. The palate is well balanced with crisp acidity, great tension, and a lovely touch of spice towards the very persistent finish. What a great Suduiraut in the making here, so full of character and complexity, and yet you still feel as if it has something up its sleeve. Drink Date 2022 – 2060."

- NM, Wine Advocate

"A very concentrated Sauternes with a cornucopia of dried papaya, pineapple and mango, plus candied orange and tropical flowers that bowl you over. Although it stays in the background, there's great acidity in this wine that keeps it very straight and clean, in spite of the luscious extravagance. Bright, citrusy finish. Drink or hold."

- JS, JamesSuckling.com

"This has so much botrytis/spice character. Dried-mushroom powder as well. Full yet round and gorgeous. Exuberant softness. Very sweet and complex. Complete Sauternes."

- JS, JamesSuckling.com

"95–97. Barrel Sample. This is a dense wine, full of rich fruit, bitter orange, and apricot. Its ripe fruit is balanced by the intense botrytis while it is also freshened by the wine's acidity. This is a great wine with a long-term future."

- RV, Wine Enthusiast

"Sleek pear-juice texture. Pretty peachy really with depth and polish. One of the sweeter wines with impressive intensity. Then a bit of grip on the end. Even a hint of English mustard! Bravo. Long and complex."

- JR, JancisRobinson.com

"Not that much nose but big and ambitious with broad richness and a savoury finish. Waxy and round. Yet again, this shows real superiority. So long! Lots of botrytis and round and spicy. Really luscious and gorgeous and doesn't include any of the dried-fruit wine. Spicy. 13.8%

Drink 2024-2044

- JR, JancisRobinson.com

"Quite floral in nature, the wine balances freshness, honeyed peaches, pineapple, apricots and vanilla with luscious, honeyed, tropical fruits."

- JL, thewinecellarinsider.com

- Reviews** *“Sweet and with balancing freshness, the wine is loaded with rich, opulent, honeyed pineapple, orange, apricot, vanilla bean and nut aromas.”*
- JL, thewinecellarinsider.com
- “With a deep yellow color, the wine is perfumed with honeyed pineapple, orange, apricot and nut aromas. The full-bodied wine is sweet, rich, lusciously textured and loaded with honey and nuts. The wine was produced from blending 94% Semillon and 6% Sauvignon Blanc.”*
- JL, thewinecellarinsider.com
- “In a good, rather than great year for Sauternes, Suduiraut is one of the standout wines. Restrained citrus, nectarine and apricot flavours are complemented by stylish oak, notes of baking spices and tangy balancing acidity. 2019-26”*
- Tim Atkin MW
- “This superb Sauternes property is owned by AXA Millésimes and overseen by Christian Seely who has done such a brilliant job at Quinta do Noval and Pichon Baron. Not tasted En Primeur.”*
- Farr Vintners
- “Ripe apricots the nose is sweet the palate luscious with fleshy yellow peach, candied peel and orange marmalade. There is balance an underlying freshness hints of spice the finish is rich and ripe with flavours that linger. 2024-40”*
- Derek Smedley MW
- “The 2016 Suduiraut has a clean, pure bouquet of light marmalade, lanolin, curry leaf and wax resin aromas, quite complex and developing more and more personality with aeration. The palate is well balanced, with a viscous, almost unctuous opening. This is richer and heavier in style than many 2016 Sauternes, but maybe just loses some detail and precision on the finish. Tasted blind at the annual Southwold tasting. 2024 – 2045.”*
- NM, Vinous
- “The 2016 Suduiraut is fabulous. Crème brûlée, passion fruit, tangerine peel and exotic floral notes all race out of the glass. I marvel at how Suduiraut can deliver so much flavor intensity and yet remain so gracious and classy. The 140 grams of residual sugar are very well integrated. This is such a gorgeous wine. (AG)”*
- AG, Vinous
- “Botrytis arrived late in 2016, so the Suduiraut was made from just the last two picks at the estate. Pineapple, passion fruit, mint, chamomile, and exotic floral notes are beautifully delineated. Plush, deep and inviting to the core, the 2016 is also quite open and expressive today, all of which suggests it will drink well with minimal cellaring.”*
- AG, Vinous
- “As to the Sauternes, the 2016 Château Suduiraut boasts a medium gold color and a fresh, clean, beautifully perfumed bouquet of orange blossom, honeyed pineapple, and flowers, with notable botrytis, which can be lacking in a number of Sauternes in 2016. With moderate acidity, a fleshy, full-bodied texture, and loads of fruits, it’s geared more toward drinking over the coming 10-15 years than any over-the-top cellaring.”*
- Jeb Dunnuck
- “Light green, silver reflections. Fine tropical fruit, a hint of blossom honey, delicate grapefruit zest. Elegant dry style, ripe peach touch, freshly structured, lemony aftertaste, accessible style”*
- Falstaff Magazine
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