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## Château Suduiraut 1975

CSPC# 768401

750mlx3

14.0% alc./vol.

### Grape Variety

*Sémillon-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.

### 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.

### Vinification/ Maturation

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 24 months (30% new). Total control of fermentation, barrel by barrel, ensures that the aromas produced by the raisined, botrytised grapes are preserved intact.

In years when the harvest has not reached the required quality, no Grand Vin will be bottled.

### Tasting Notes

Its dazzling old gold colour is impressive. The wine has a highly developed, well-integrated bouquet with notes of orange, wax, wood and tobacco with tones of undergrowth.

The linear palate is also impressive for its clarity. It reveals spices (turmeric) and citrus aromas, in particular orange, quince, rancio and a trace of bitterness in the finish combined with a hint of saffron which is present in many mature Sauternes wines. It has great persistence. This is a magical wine that is in its prime. With ageing, power has given way to finesse and complexity.

This has become a wine that provides a fabulous match for a wide variety of dishes

### Cellaring

Drink 2010 onwards



**Scores/Awards** **84 points** - James Suckling, Wine Spectator - November 30, 1988 (score only)

**78 points** - Robert Parker, Bordeaux Book, 3<sup>rd</sup> Edition - January 1998

**93 points** - Neal Martin, Wine Journal - January 2012

**93 points** - Neal Martin, Wine Journal - September 2011

**87 points** - Neal Martin, Wine Journal - September 2009

**78-80 points** - Neal Martin, Wine Journal - June 2006

**Review Only** - Decanter.com - June 1994

**93 points** - John Karpon, Vintage Tastings - September 19, 2005

**Reviews** *"Produced when Suduiraut was in a slump, this wine, from an excellent vintage, has good ripeness, but is shockingly light and is a little too simple and one-dimensional for a top-rated estate. The finish also leaves a lot to be desired. Anticipated maturity: Now. Last tasted, 6/82."*

- RP, Wine Advocate

*"Tasted at Hermitage Wines' seminar in Hong Kong. A consistent note compared to the one earlier this year. It has a mature bouquet with mandarin, tangerine, orange rind, lanolin and dried honey that lacks sweetness but is very well defined. The palate is beautifully balanced and fresh with quince and orange rind, a touch of honeycomb towards the long finish that seems dry when compared to the more extravagant 2001. Certainly, this is the best Suduiraut of the decade. Tasted November 2011."*

- NM, Wine Journal

*"Tasted from the Chateau reserves at the estate. The '75 has a fine nose that is fresher and better defined than the '76 with lifted aromas of orange rind, quince, a touch of lime cordial and tangerine. The palate is very well balanced with orange zest, quince, a touch of lemongrass. Nice tension here, unashamed vivacity after 36 years and though not as complex as other vintages, it has race and tension. This is now the standout Suduiraut of the decade. Tasted February 2011."*

- NM, Wine Journal

*"Served at the chateau by Christian Seely, it has a deep amber colour, actually looking slightly more mature than the '59! The nose is clean and crisp with marmalade, jasmine, white flowers and peach with hints of barley sugar and burnt sugar becoming noticeable with aeration. The palate is crisp on the entry, sharp acidity, notes of tangerine, marmalade and orange zest leading to a slightly oxidative finish. I sense that this should be drunk up. Drink now-2012. Tasted April 2009."*

- NM, Wine Journal

*"Deep amber hue with green tints. A rather strange nose: tinned peach and grapefruit. The palate has quite a lot of residual sugar, lacking some harmony. Fades on the finish. Disappointing considering the vintage. Tasted June 2006."*

- NM, Wine Journal

*"Medium gold; sweet intense nose, raisiny, caramel; very sweet, tarry, intense, high acidity, not complex but persistent; excellent length"*

- Decanter.com

*"(Suduiraut) had a richer, more muscular nose with more noticeable mahogany and wood aromas. There was also honey, musk, spice and minerals with lots of orange on the palate. It was thicker yet shier than the 1970 on the palate, and the acidity was more buried in its glycerin. Christian remarked how 'both of these are fairly low in concentration relative to today, but they have the balance and will continue to age gracefully.' Willette felt that the '70 was better with the foie gras and the 1975 on its own. Its dryness became more noticeable, to which Joe said he was not sure if that was a good thing in a sweet wine. These two Sauternes were different in style but similar qualitatively, although the 1975 should outlive the 1970, and most conceded the impressive weight of the 1975"*

- JK, Vintage Tastings

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