

# Château Suduiraut Vieilles Vignes 2020

CSPC# 881250

750mlx6

14.0% alc./vol.

**Grape Variety**

58% *Sémillon*, 42% *Sauvignon Blanc*

**Appellation**

Sauternes

**Classification**

Premier Grand Cru Classe - in 1855 – Bordeaux Blanc

**Website**

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

**General Info**

Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec is made from our prestigious Premier Cru Classé terroir of Sauternes.

Created from the 2020 vintage, this new wine comes from old vines around 45 years old, located on our prestigious Premier Cru Classé terroir of Sauternes.

This wine is made from a precise selection of Sémillon and Sauvignon Blanc parcels, specifically identified to reveal all the elegance and concentration of these two grape varieties. It thus perfectly reflects the strength of our terroir.

This wine is produced from a specific selection of Semillon and Sauvignon Blanc plots, with vines on average 45 years old, specifically identified to reveal the elegance and concentration of these two grape varieties. It perfectly reflects the strength of our terroir.

**Winemaker**

Pierre Montégut, Technical Director

**Vintage**

The autumn and winter of 2019-2020 were very wet. Total rainfall reached 519 mm in March, more than half the annual average. It was accompanied by mild temperatures, leading to bud break more than two weeks earlier than usual. This advance persisted, even with significantly cooler weather at the end of the month and a frosty day on 27th March.

The rest of the season remained fairly mild and rainy, requiring increased vigilance against mildew.

Flowering, although early, took place in unsettled weather, causing coulure. The impact was very irregular, varying according to the terroir, how early the plot developed, and the age of the vines.

Fine weather returned in July, with conditions becoming very dry, and above all very hot. The water reserves enabled the vines to withstand the successive heat waves, and a little rain in mid-August brought the ripening of the grapes back on track.

The ripening process drew to a close about ten days ahead of schedule under very favourable weather conditions: hot days and cool nights, which preserved the range of aromas

**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.

**Harvest**

The harvest began on 27th August with the Semillon grapes from Boutoc and the Sauvignon Blanc grapes from the plateau. The next day, we harvested the second batch of Semillon and Sauvignon Blanc. We waited for the perfect maturity of a last plot of Semillon to end the harvest on 2nd September.

In total, it took only 7 days to harvest the grapes for our dry white wines; the 2020 harvest was the fastest and earliest in the last 15 years.

**Ageing**

10% in new barrels, 90% from barrels of one vintage, for 9 months.

**Tasting Notes**

With a brilliant pale-yellow color, the wine has a complex and distinguished nose. Floral, aniseed and mineral, the nose evolves towards notes of verbena, lemon, grapefruit with a touch of hazelnut, reflecting the aging in barrels. The mouth has nice tension, and we find the mineral and citrus notes, evolving on yellow fruits with aeration. The finish is fresh on citrus and lime.

A great wine still a little restrained and showing very interesting capacities for evolution. To be decanted before tasting it in the next 5 years.



**Serve with** Starters: aged, cured ham, duck rillettes, fresh foie gras pan-fried with raspberries.  
Poultry: roast turkey with morel mushrooms, duck with peaches or orange, roast poultry, curried chicken.  
Shellfish: lobster with ginger, prawns in Thai sauce.  
Cheeses: roquefort, Fourme d'Ambert, Chaource, ripe pressed cooked cheeses (Comté, Beaufort, Ossau-Iraty, etc.).  
Desserts: Tarte Tatin, apricot tart, apple pie, walnut cake, almond financier, cannelés bordelais, fresh or caramelised pineapple, marinated oranges

**Production** 4,392 cases made

**Cellaring** Drink now -2024

**Scores/Awards** **90 points** - James Molesworth, Wine Spectator - Web Only 2022

**91 points** - Lisa Perrotti-Brown, The Wine Independent (score only) - May 2022

**91 points** - Jean Marc Quarin (score only) - April 2022

**93 points** - Peter Moser, Falstaff Magazine - May 2022

**92 points** - Vert de Vin - April 2022

**Reviews** *"This bracing white gains a touch more body from its white peach, jicama, and lemon verbena notes, though it's still on the refreshingly skinny, zippy side of the ledger. Sémillon and Sauvignon Blanc. Drink now through 2024.*

*4,392 cases made*

*- JM, Wine Spectator*

*"Light golden-yellow with silver reflections. Fresh grapefruit, a touch of lanolin, hints of fresh quince and marzipan all underpinned with yellow tropical fruit. Medium-bodied, fine yellow fruit, subtle sweetness, tangerine touch on the finish, round and already easy to drink; an elegant food wine with good ageing potential."*

*- Falstaff Magazine*

*"The nose is elegant, delicate, precise and offers a nice definition, a certain power, a little complexity as well as a floral side, a little fat, and a fine smoothness. It reveals notes of lychee, elderflower and slight notes of crushed nectarine/crushed nectarine associated with touches of sweet/ripe citrus fruit as well as slight hints of fresh lilac, a discreet hint of vanilla and minerality. The mouth is fresh, mineral, balanced, fruity and offers a certain juiciness, a good definition, a mineral frame. On the palate, this wine expresses notes of pulpy/fresh nectarine, quenette/lychee and more lightly crushed white berries associated with touches of vanilla as well as slight hints of salinity, fresh almond. Good length."*

*- Vert de Vin*

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