

R de Rieussec 2021

CSPC# 880795

750mlx6

13.0% alc./vol.

Grape Variety	59% Sauvignon Blanc, 41% Sémillon
Appellation	Sauternes
Classification	Bordeaux Blanc
Website	https://www.lafite.com/fr/les-chateaux/chateau-rieussec/les-vins/r-de-rieussec/
Sustainability	In the process of Organic Conversion
Marketing	Fantastic NEW PACKAGING trendy & eco-friendly: an opaque Burgundy style bottle, PCR glass «Post consuming Recycle» made of 96% of domestic, recycled glass.
General Info	<p>Classified as a First Growth in 1855. Rieussec is one of the biggest estates of Sauternes with 227 acres of vines, situated on the “communes” of Sauternes and Fargues, high above the Garonne River, in a small area where the cold Autumn dawns help form the famous mist. It is this mist which many believe plays a major role in the development of botrytis cinerea (noble rot). Château Rieussec is located in Fargues (adjacent to Château d’Yquem).</p> <p>In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. Sold as a “national inheritance” after the French Revolution, Rieussec experienced several changes of owners before being acquired by Domaines Barons de Rothschild Lafite in 1984. Since then, meticulous plot selection and important innovative methods have been used in the cellars to enhance quality. The “R” de Rieussec is produced on the Château Rieussec estate, a 1st growth Sauternes wine.</p>
Winemaker	Technical Director: Olivier Tregcoat Cellar Master: Serge Lagardere Vineyard Manager: Jean De Roquefeuil
Vintage	<p>Another one that will be remembered. Another year when people said, "I've never seen anything like it", and those who can remember have to go back 20 or 30 years to recall a vintage when such efforts had to be made to protect our vines. Never before has frost affected the whole of France so severely. It came without warning, with an insolent air, like an unwanted guest who would not leave and did not abide by any rules. In Rieussec, where we were hit the worst, we had to accept that, with temperatures around -9°C, countermeasures were of little use.</p> <p>Spring took its time to arrive, almost seeming late after the early years we have experienced recently. The start of the vines’ growth went smoothly, with flowering taking place at the end of May in good conditions. However, this was not to last: with a rainy June and July, the humidity climbed... and patches of mildew began appearing on the vines. This was a particularly sensitive year because of our now official conversion to organic farming. Under unstable skies, the véraison (when the grapes change colour) began in mid-July, continuing into mid-August for recalcitrant berries. Fortunately, the next two weeks through to early September were brighter and, as is sometimes the case in Bordeaux, transformed the grapes and saved the vintage. The dry whites will be deliciously fresh and aromatic.</p>
Vineyards	Château Rieussec sits on the border of Fargues and Sauternes, bordered by Château d’Yquem to the West. Rieussec is one of the largest properties in Sauternes and Barsac; the vineyards are gravel sitting on sandy-clay soils.
Harvest	The grapes were harvested by hand into small crates on the plots selected for R de Rieussec. The Sauvignon was picked fairly early to preserve its freshness and rich thiol aromas, while the Sémillon was harvested when the grapes were thoroughly ripe to give the wine structure and body. The harvest was refrigerated before pressing to reduce oxidation.



Vinification/ Maturation	Pressing was gentle so as to preserve the grapes' aromatic freshness. After cold settling, a large part of the Sémillon musts was vinified in new oak barrels and barrels that had held one wine. The Sauvignon musts were mainly vinified in stainless steel tanks at low temperature and a smaller quantity in barrels that had held one wine. At the end of the fermentation process, the wines in barrels were aged on the lees for six months with regular stirring. After ageing, the wines in stainless steel vats (50%) and in barrels (50%) were blended prior to bottling.
Tasting Notes	Expressive, complex nose underscored by a lovely freshness, characteristic of this 2021 vintage. Some notes of tropical fruit in the initial nose, predominantly passion fruit, followed by floral notes with a hint of aniseed, suggesting fennel and tarragon. The wine's minerality and concentration are already apparent in the nose. On the palate, the attack is round and full, with subtle notes of fresh butter. This is followed by superb notes of freshly cut wood which contribute to the wine's concentration and purity. A sensation of minerality underscores the entire palate, with warm notes of flint, reminiscent of summer walks on the pebbles at Etretat beach. The finish is concentrated and long, balanced by a pleasant hint of bitterness.
Serve with	Pork, Vegetarian dishes, Poultry, Appetizers & snacks, lean fish. Also, pair with dover sole or fresh oysters on the half shell. Serve at 10-12°C.
Cellaring	Ready to drink now-2025
Scores/Awards	Review Only - Lisa Perrotti-Brown, Wine Advocate - August 2022 93 points - Jane Anson, Insidebordeaux.com - August 2022 Review Only - Antonio Galloni, Vinous - August 2022
Reviews	<i>"Generally speaking, the quality of the dry whites is better and more consistent than the vintage's reds. The white grapes enjoyed a longer growing season than they did in the previous warmer vintages that necessitated earlier picking. Flavor compounds were nicely developed, and the wines are expressive, with plenty of crisp freshness that is well-balanced by the intensity of flavors. As with the red wines, the white wine alcohols are, for the most part, lower than in previous years, but not markedly so."</i> - LPB, Wine Advocate <i>"The new identity of R de Rieussec arrives with the 2021 vintage, a white wine with great freshness with a completely redesigned bottle. The packaging is refined with the least possible impact on the environment: a Burgundy-shaped bottle, whose glass, opaque and therefore non-polluting, is made of 96% recycled glass. An understated label representing a logo both more modern and elegant. Following on from the redesign of the main Rieussec wine last year, next up is the dry white, with a clean-lined label that does a good job of reflecting the crisp, pared down flavours that you are going to find in the bottle. Everything here is about accentuating the crisp, chiselled flavours that Sauvignon Blanc can deliver in cooler vintages such as 2021 - and the challenges of the year were far less of an issue for white wines that don't need the same period of dry weather before harvest. Instead, this is delicate, with gentle floral aromatics, but with grip and length in the glass. Thoroughly enjoyable. Olivier Trégoat consulting winemaker."</i> - JA, Inside Bordeaux <i>"Two-thousand twenty-one is a brilliant vintage for the dry whites of Bordeaux. It is an unusual year in which the wines have the energy that is often associated with cooler seasons, but the textural richness that is often only achieved in warm years. That duality makes the best 2021 whites compelling and absolutely riveting in the finest examples."</i> - AG, Vinous
