

Château Suduiraut 2003

CSPC# 786018

375mlx12

14.0% alc./vol.

Grape Variety

Sémillon-Sauvignon Blanc

Appellation

Sauternes

Classification

First Growth. Premier Cru Classe in 1855.

Notes

Sometimes referred to as 'Ancien Cru du Roy' as displayed on older labels.

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 18 to 24 months. 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

This 16th century property has produced increasingly impressive and refined wines since AXA Millésimes took over in 1992, particularly so in recent years under the talented Christian Seely. This has a very elegant, enticing nose, but on the palate the flavours explode with exuberance. The power is never allowed to become clumsy here, with multiple layers of citrus fruit, marmalade and plump ripe peaches ascending to an extremely long finish supported by zesty acidity. This wonderful Sauternes has a great future ahead of it.

Cellaring

Drink 2010 onwards

Production

6,500 cases made



Scores/Awards **93 points** - James Suckling, Wine Spectator - March 31, 2006
95-100 points - James Suckling, Wine Spectator - June 30, 2004
90 points - Robert Parker, Wine Advocate #207 - June 27, 2013
95 points - Robert Parker, Wine Advocate #164 - April 23, 2006 (score only)
92-95 points - Robert Parker, Wine Advocate #158 - April 28, 2005
89-93 points - Robert Parker, Wine Advocate #152 - April 25, 2004
91 points - Neal Martin, Wine Journal - September 29, 2011
93-95 points - Neal Martin, Wine Journal - December 31, 1999
93 points - James Suckling, JamesSuckling.com - March 2013
90 points - Roger Voss, Wine Enthusiast - April 2008
92 points - Stephen Tanzer's International Wine Cellar - August 2006
18 points - Jancis Robinson, JancisRobinson.com - November 2005
93 points - Jeff Leve, thewinecellarinsider.com - May 9, 2012
95 points - Huon Hooke - November 16, 2013 (score only)
16.5+ points - Farr Vintner - April 2004
18 points - Michael Schuster, World of Fine Wine - April 2004
19 points - Chris Kissack, The Wine Doctor - October 2005
17 points - Vinum Wine Magazine (score only)
18 points - Gault & Millau (score only)
19 points - La Revue du Vin France (score only)
17.5 points - Bettane & Desseauve (score only)
93 points - Jean Marc Quarin (score only)
Silver Medal - Indy International Wine Competition 2006

Reviews *"Intense aromas of pecan pie, dried apricot, apples and syrup. Full-bodied, medium-sweet, with a dense mouthfeel of very ripe fruit and a long, powerful and spicy aftertaste. Very, very impressive. Not quite the 2001, but who's arguing? Best after 2010. 6,500 cases made."*
- JS, Wine Spectator

"This is subtle yet powerful. It is full-bodied, with loads of honey and licorice character. Racy and refined. Sweet yet delicate. It is a very complex wine. Tight. Score range: 95-100"
- JS, Wine Spectator

"Ex-chateau bottle tasted blind in Sauternes. To be honest, this vintage of Suduiraut has never been thrilling and is certainly not in the same class as the 2001 or 2009, to give two examples. The nose is powerful and rich with scents of Clementine, beeswax and quince that certainly pack a punch. The palate is spicy on the viscous entry with bitter orange, marmalade and stem ginger, although the glycerin-rich finish is missing some freshness and tension. This remains an unashamedly hedonistic Suduiraut. Tasted April 2013."
- RP, Wine Advocate

"Space limitations preclude including tasting notes. 2003 is a rich, sweet vintage of powerful, full-bodied wines that possess huge levels of glycerin, alcohol, and residual sugar."
- RP, Wine Advocate

"It is against my better judgment to taste the sweet wines of Barsac and Sauternes at such an early age, as I find they typically require at least 12 months to reveal the definition /delineation so essential in these creamy, creme brulee, and honeysuckle-flavored offerings. Nevertheless, because this vintage is so highly regarded, I tasted through most of the top estates. The 2003s appear to be somewhat in the style of the 1990s, with high levels of residual sugar (higher than 2001 for the most part) as well as botrytis, low acidity, and fat, full-bodied personalities. This region's harvest began extremely early (early September), and was completely finished within three weeks. It does not appear that the nobleness and racy richness of the 2001 vintage will be found in the 2003s, but readers who like the big, flamboyant, over the top style of the 1990s will enjoy the 2003s even more than I did. Unlike most of my red wine tastings, this offering was only tasted once. Readers should keep in mind that this a very early, pre-bottling judgment from very unevolved wine that is not nearly as defined and easy to evaluate as the reds."
- RP, Wine Advocate

Reviews

"Tasted from the Chateau reserves at the estate. The 2003 has a pale gold hue. The nose is typically rich and extrovert with a slight blur of alcohol. There are notes of pure honey, orange rind, beeswax and a touch of spice. The palate is very mellifluous on the entry but there is the acidity cutting through it, honey, pineapple, orange peel, a touch of ginger, very powerful on the finish that has some roti notes. It is missing the refinement and tension of a great Suduiraut, but it still delivers a hedonistic thrill. Tasted October 2010."

- NM, Wine Journal

"Poised like a ballerina on tip-toe" scribbled I when tasting this precocious Suduiraut out of barrel. Last tasted at the Suduiraut vertical in Jun-06. Slightly deeper than the 2005. The nose is quite peachy, more minerally than I recall with a touch of creme fraiche. The palate is very rich, extravagant with ripe citrus fruits, acacia honey. Very focused, great poise. Ravishing and exotic, though for me surpassed by both the 2001 and 2005. Tasted October 2005."

- NM, Wine Journal

"A wonderful and fascinating wine with a tangy sweet and sour character. Full and very sweet, with a dried citrus character and an underlying orange marmalade note. Long and delicious already. Lovely balance for having such a ripe finish. This can age forever, but why deny yourself?"

- JS, JamesSuckling.com

"Opulent richness combines with an aromatic delicacy, with honey, orange and acacia. The freshness and acid-sweetness balance of Castelnau are already accessible."

- RV, Wine Enthusiast

"Bright, full yellow. Honey, pineapple and a whiff of menthol on the nose. Then impressively powerful in the mouth but with lovely acidity leavening its concentrated fruit. Very juicy and fine for Suduiraut, and not at all outsized or overly sweet. Comes across as very young and finishes with noteworthy spine. Quite suave."

- ST, International Wine Cellar

"Rich and peach-like. Firmly cosseted, but lots of exciting, concentrated ripeness. Masses of acidity, too. Should age very well. (18/20 points)"

- JR, JancisRobinson.com

"Ripe spicy, tropical fruit, apricot, peach, floral and honey notes open to a concentrated, rich, sweet wine that has the density of the 2003 sauternes vintage along with the acidity to keep it fresh."

- JL, thewinecellarinsider.com

"A simply gorgeous nose. Honey, beeswax, acacia and orange character, and on the palate, it is full and has impressive depth. Really meaty, ripe and opulently textured. Lovely substance here, fresh acidity, and stunningly precise, persistent flavours. This is divine. Of every wine at the UGCB tasting, this is the only one I would come back to for pleasure rather than reassessment. Excellent. Eclipses the 2001 at present."

- CK, The Wine Doctor

"Fresh aromas of sweet floral characters and nettles, candied lemon peel. A full-bodied wine with candied peel accompanied by sweet tangerine fruit. Good length of flavours on the finish."

- Farr Vintners

"Marked barley sugar and oak nose; excellent balance – rich, concentrated, vigorous; intensely sweet, very honeyed, but elegant, citrussy and vital too; beautifully sustained and beautifully defined across the palate. Like the Rieussec, it seems at this stage to be more linear than its 2001. Another first-rate Suduiraut."

- MS, Bordeaux Index