

# Château Suduiraut 2019

CSPC# 866180

6x750ml

14.1% alc./vol.

<b>Grape Variety</b>	94% <i>Sémillon</i> , 6% <i>Sauvignon Blanc</i>
<b>Residual Sugar</b>	130 g/l
<b>Appellation</b>	Sauternes
<b>Classification</b>	Premier Grand Cru Classe - in 1855
<b>Website</b>	<a href="http://www.suduiraut.com/en/">http://www.suduiraut.com/en/</a>

**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** Technical Director: Pierre Montegut  
Cellar Master: Caroline Chevalier

**Vintage** 2019 was marked by a rainy late autumn and early winter, very mild temperatures and just one week-long cold spell during this period. Particular vigilance was required to prevent any damage from mildew after rainfall at the beginning of the growing cycle in April. The weather conditions during flowering, at the beginning of June, were mixed and we observed some coulure in certain plots. From mid-June onwards, temperatures rose sharply, and we were faced with two heat waves, at the end of June and the end of July, which the vines fortunately bore well. On 26th July, a heavy thunderstorm with more than 100 mm of rainfall brought temperatures down and restored some water reserves to the soil. Ripening resumed in August, which was largely dry. The entire vineyard was very healthy.

Bottling date: June 24th 2021

**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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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.



<b>Harvest</b>	<p>The harvest began on 17th September and ended on 30th October, with a total of three selective pickings. The very dry weather in September favoured passerillage rather than Botrytis at this stage. On 17th September we began a first vineyard clean-up that lasted a week. We finished on 24th September with 32 hectolitres harvested. Around 30 millimetres of rainfall at the end of September triggered the start of Botrytis cinerea. Its development in our sector was slow and concentration was long in coming.</p> <p>As we resumed harvesting on 10th October, the highly satisfactory quality of the different batches, worthy of the finest vintages, was evident. As the selection was very meticulous and slow, and in view of the forecast rainfall, we decided to concentrate our efforts on our vineyard's great terroirs. This picking ended on 22nd October before heavy rains on the 23rd and 24th (more than 50 mm). We were able to resume on 28th October for a third and last picking, which ended on 30th October before more rainfall. Ultimately the yield was 7 hectolitres per hectare, with some very fine batches from the second picking.</p>
<b>Vinification/ Maturation</b>	<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 16-20 months</p> <p>In years when the harvest has not reached the required quality, no Grand Vin will be bottled.</p>
<b>Tasting Notes</b>	<p>Château Suduiraut, classed as a Premier Cru in 1855, is made from grapes selected from the finest terroirs of the property. This wine is handcrafted at every stage of its elaboration and reveals a remarkable complexity and a golden colour reminiscent of the sun. With age the bright gold evolves into a dark amber colour. With an extensive life-span, it powerfully and harmoniously combines fruit and floral aromas with roasted and candied notes.</p>
<b>Serve with</b>	<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>
<b>Cellaring Production</b>	<p>Drink now-2035 3,222 cases made.</p>
<b>Scores/Awards</b>	<p><b>93 points</b> - James Molesworth, Wine Spectator - March 2022  <b>94-96 points</b> - Lisa Perrotti-Brown, Wine Advocate - June 2020  <b>95 points</b> - James Suckling, JamesSuckling.com - February 2022  <b>95-96 points</b> - James Suckling, JamesSuckling.com - May 2020  <b>94-96 points</b> - Roger Voss, Wine Enthusiast - June 2020  <b>96 points</b> - Jane Anson, Insidebordeaux.com - January 2022  <b>97 points</b> - Jeff Leve, thewinecellarinsider.com - March 2022  <b>92-94 points</b> - Jeff Leve, thewinecellarinsider.com - June 2020  <b>97 points</b> - Neal Martin, Vinous - February 2022  <b>95-97 points</b> - Neal Martin, Vinous - June 2020  <b>94-96 points</b> - Antonio Galloni, Vinous - June 2020  <b>95-97 points</b> - Jeb Dunnuck MW - June 2020  <b>94 points</b> - Jean Marc Quarin (score only) - January 2020  <b>96 points</b> - Peter Moser, Falstaff Magazine - June 2020  <b>95-96 points</b> - Vert de Vin - April 2020  <b>17.5 points</b> - Vinum Wine Magazine (score only) - September 2020</p>
<b>Reviews</b>	<p><i>"Clean, ripe, pure, and long, showing seamless white peach, quince, ginger, almond cream and green fig flavors that glide through, ending with style, a touch of panache and a bitter almond note that echoes. A step ahead of the field in this vintage. Sémillon and Sauvignon Blanc. Drink now through 2035. 3,222 cases made."</i>  - JM, Wine Spectator</p> <p><i>"Composed of 94% Semillon and 6% Sauvignon Blanc harvested from the 17th of September to the 30th of October (three selective pickings in total), the 2019 Suduiraut is aging for 16-20 months in French oak barrels, 50% new. The alcohol came in at 14.1% with 130 grams per liter of residual sugar. Pale to medium lemon-gold colored, the nose is oh-so-tantalizing with intense notes of candied ginger, beeswax, fenugreek, and crystalized citrus peel over a core of pineapple upside-down cake, honey coated almonds, pink grapefruit, and peach preserves with a waft of musk perfume. The rich, concentrated palate explodes with spicy fireworks in the mouth, complementing the exotic fruit and peach preserves layers, with a racy line to lend just enough lift, finishing with epic length and depth."</i>  - LPB, Wine Advocate</p>

**Reviews** *“Dried pineapple, apricot, fig, and acacia honey on the nose. Some stem ginger and lemon pie, too. Sweet and luscious with dried fruit that’s layered with toast and spice. Fantastic concentration and length. Drink or hold.”*  
- JS, JamesSuckling.com

*“Dried-lemon and white-peach aromas with hints of tart. Full-bodied and medium-sweet with lemon tart flavor and a bright finish. Delicately sweet and vivid. Spicy and dried. Botrytis set late.”*  
- JS, JamesSuckling.com

*“While the wine is not ultrarich in texture, it is beautifully balanced between zesty citrus and plenty of serious botrytis and honey flavors. Showing a delicious orange marmalade character, it is ready for aging.”*  
- RV, Wine Enthusiast

*“Full of pleasure, silky and richly textured, easy to sink into but carefully measured at the same time, adding its layers of spice and truffle slowly but surely as it inches through your palate. Tiny floral notes accompany the saline minerality on the finish.”*  
- JA, Decanter.com

*“Rich, lush, opulent, concentrated and most importantly, vibrant, and fresh. From start to finish the wine serves up its elixir of overripe pineapple, apricot, white peach, flowers, spice, and marmalade honey. It is effortless to drink and will deliver pleasure for decades. Drink from 2022-2060.”*  
- JL, thewinecellarinsider.com

*“On the bright, yellow, tropical side of the fruit range with lemon curd, caramelized corn, butter, candied orange rind and honeyed citrus accents. Medium-bodied, and sweet, but not overly so, this can also be used to pair with spicy and savory courses as a meal accompaniment. This is a good thing because people need to open more bottles of these sweet treats.”*  
- JL, thewinecellarinsider.com

*“The 2019 Suduiraut is consistent with my note from barrel, delivering quince, wild honey, wild peach, and pineapple on a nose that is beautifully defined and so disarmingly pure that you can barely extract your snout from the glass. The palate is perfectly balanced with superb viscosity, quite intense yet poised, and maybe even more tensile than when I tasted it last year. Outstanding.”*  
- NM, Vinous

*“The 2019 Suduiraut was picked between 19 September and 30 October via three tries through the vines. Yields came in at just 7hl/ha after a meticulous sorting. It has a gorgeous bouquet of wild honey, quince, pineapple, and passion fruit, with good levels of noble rot evident. The palate is unctuous on the entry. A powerful and intense Sauternes in the making with layers of honey, ginger, and quince. You could almost describe the texture as “gloopy”! This is a superb Suduiraut with long-term potential.”*  
- NM, Vinous

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- AG, Vinous

*“The 2019 Suduiraut is dense, powerful, and creamy. Pineapple, candied orange peel, spice, chamomile, and passion fruit all run through this rich yet beautifully balanced Sauternes endowed with terrific freshness and tons of class. What I like most about Suduiraut is how it delivers superb flavor intensity and yet remains light on its feet. The 2019 is a gorgeous and totally compelling wine. Tasted two times.”*  
- AG, Vinous

**Reviews** *“The flagship Sauternes, the 2019 Château Suduiraut is 94% Semillon and 6% Sauvignon Blanc brought up in 50% new French oak. A stunning bouquet of caramelized peach, orange marmalade, honey, lavender, and citrus pith gives way to a medium to full-bodied Sauternes with impressive sweetness, a rich, expansive mouthfeel, and a vibrant spine of freshness that keeps it lively and balanced.”*  
- Jeb Dunnuck

*“Medium golden yellow, silver reflections. Fresh yellow tropical fruit, delicate hint of wood, nuances of papaya and pineapple, delicate hints of orange zest. Powerful, fine fruit sweetness, ripe apricot, taut and tightly woven, fine honey in the finish, delicate orange confit in the aftertaste, a great promise for the future.”*  
- Falstaff Magazine

*“The nose is fruity, elegant, racy, well-balanced and offers richness (but in balance) as well as a fine sensation of tension. It reveals notes of candied lemon, crystallized apple, small notes of crystallized apple, small notes of crystallized quince associated with fine touches of roasted pineapple, a racy minerality, a hint of yellow flowers as well as fine hints of elderflower, honey, roasted apricot, and very discreet hints of sweet spices. The palate is fruity, well-balanced, elegant and offers a juicy/fresh frame, a good definition, gourmandize, richness (but well-balanced), tension (in finesse), a good finesse of the grain, deepness as well as a good freshness. On the palate this wine expresses notes of candied lemon, crystallized peach, small notes of crystallized apple associated with small touches of apricot in syrup, crystallized quince, elderflower as well as fine hints of bee wax, tarte tatin and very discreet hints of sweet spices. Good length and persistence.”*  
- Vert de Vin

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