

Château Suduiraut 2023

CSPC# 866180

6x750ml

14.0% alc./vol.

CSPC# 864618

12x375ml

14.0% alc./vol.

Grape Variety

100% *Sémillon*.

Appellation

Sauternes

Classification

Premier Grand Cru Classe - in 1855

Website

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

Analysis

pH: 3.8

Total Acidity: 4.1 g/L

Residual Sugar: 150 g/L

Sustainability

Certified as High Environmental Value.

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

- A late autumn and winter 2022/2023 with abundant much desired rain (350 mm of total rainfall, i.e. 30% more than the previous year).

- 4th and 5th April: a frost episode occurred, but fortunately with limited impact thanks to late budburst.

- A dry and warm spring, which contributed to the good development of the vines, with a very nice emergence of bunches.

- Ideal weather conditions for flowering, with a very generous harvest potential.

- July: rainfall and high temperatures led to an attack of mildew, which was fortunately kept under control.

- August: a cool, overcast start to the month, followed by a return to dry, warm weather to perfect the ripening of the grapes.

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.

Harvest

The harvest for the sweet wines took place between 18th September and 17th October with a total of 3 selective pickings.

As a result of the hot, dry weather, we started the first picking composed mainly of raisined grapes on 18th September and finished it on 27th September with 7 batches representing a volume of 148 hectolitres, i.e. 20% of the harvest. Rain from 21st to 23rd September triggered good botrytisation. However, we had to wait for



Harvest	<p>optimal concentration and began the second picking on 2nd October.</p> <p>A radical change in weather with wind and heat led us to accelerate the pace of the harvest. The hectolitres amassed and the days passed quickly until 11th October, the end date of this second selective picking, representing 70% of the harvest in volume, with a very pronounced botrytised character (17 batches giving 540 hl). We finished with a third picking on 17th October. The overall harvest was 12 hectolitres per hectare.</p>
Vinification/ Maturation	<ul style="list-style-type: none"> - Gentle and long pneumatic pressing: about 3 hours, - Then vertical pressing: about 50 minutes to extract the most concentrated part, - Cold settling at 10°C, - Alcoholic fermentation with indigenous yeasts in French oak barrels, 50 % of which are new, for 2 to 3 weeks, - Cooling the wine to stop fermentation and sulphiting. <p>Aged 50% in new barrels, 50% from barrels of one vintage, for 20 months.</p>
Tasting Notes	<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 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. With an extensive life-span, it powerfully and harmoniously combines fruit and floral aromas with roasted and candied notes.</p>
Winemaker's notes	<p>Château Suduiraut 2023 reveals a luminous golden yellow colour. The discreet nose offers aromas of yellow fruits such as peach and mirabelle plum, as well as verbena, wood spices and very fine mineral notes. On the palate, the attack is powerful, combining density and freshness, with a very elegant velvety texture. Flavours of baked apples, candied citron, bergamot and candied orange delicately perfume the palate. The finish is long and smooth, with notes of candied fruit and gingerbread.</p> <p>A great vintage from Sauternes and Château Suduiraut with excellent ageing potential, enjoyable now after decanting.</p>
Serve with	<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>
Production	4,979 cases made
Cellaring	Drink 2029-2055
Scores/Awards	<p>96 points - James Molesworth, Wine Spectator - May 2026</p> <p>98+ points - Yohan Castaing, Wine Advocate - March 2026</p> <p>97-99 points - Lisa Perrotti-Brown, The Wine Independent - May 2024</p> <p>97 points - James Suckling, JamesSuckling.com - December 2025</p> <p>97-98 points - James Suckling, JamesSuckling.com - April 2024</p> <p>18 points - James Lawther, JancisRobinson.com - May 2024</p> <p>97 points - Georgina Hindle, Decanter.com - April 2024</p> <p>94 points - Jane Anson, janeanson.com - December 2025</p> <p>97-99 points - Jeff Leve, thewinecellarinsider.com - May 2024</p> <p>96 points - Tim Atkin, MW - timatkin.com - April 2024</p> <p>96-98 points - Neal Martin, Vinous - April 2024</p> <p>100 points - Antonio Galloni, Vinous - March 2026</p> <p>98-100 points - Antonio Galloni, Vinous - April 2024</p> <p>99 points - Jeb Dunnuck MW - March 2026</p> <p>96-99 points - Jeb Dunnuck MW - May 2024</p> <p>96 points - Jean Marc Quarin - April 2024</p> <p>95 points - Vert de Vin - November 2025</p> <p>97-99 points - Alexandre Ma MW - April 2024</p> <p>96 points - Vinum Wine Magazine - January 2026</p>
