

Château Suduiraut 1982

CSPC# 768401

750mlx3

14.0% alc./vol.

Grape Variety
Appellation
Website
General Info

Sémillon-Sauvignon Blanc
Sauternes

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

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

Intense and complex on the nose. Lots of dried apricots, saffron, and honey. But the taste is the most wonderful part. Round, with a smooth creaminess and a long long long lingering aftertaste. A good acidity keeps the wine on just the right side of sweet.

Cellaring

Drink 2010 onwards



Scores/Awards **83 points** - James Suckling, Wine Spectator - November 30, 1988 (score only)

90 points - Neal Martin, Wine Journal - April 2011

86 points - Neal Martin, Wine Journal - February 2011

89-90 points - Neal Martin, Wine Journal - June 2006

18 points - Decanter.com - March 20, 2002

92 points - Richard Jennings, rjonwine.com - August 2, 2005

87 points - Richard Jennings, rjonwine.com - December 11, 2004

Review only - Geoffrey Binder, JJBuckley Wines - April 2012

16 points - La Revue du Vin France (score only)

Reviews

"Tasted from a half-bottle at Cordeillan Bages and served blind, this is better than any 75cl bottle that I have tasted. It has a glorious nose of dried apricot, honey and candle wax with hints of creme brulee in the background. The palate displays very good weight and poise with a harmonious quince, marmalade and lime tinged finish. Exquisite in its own unpretentious way. Tasted April 2011."

- NM, Wine Journal

"Tasted from the Chateau reserves at the estate. The first is corked and a second bottle has light tangerine and marmalade aromas, offering a touch of caramel with time. The palate is a little disjointed and dry, but I can appreciate balance and poise, especially given the vintage. There are touches of quince and marmalade towards the finish. Fine, but drink up. Tasted February 2011."

- NM, Wine Journal

"A lucid greeny gold. The nose does not do anything for me. Lacks vigor, marmalade and a touch of quince. The palate is impressive for an 82. Well-balanced, quite concentrated, citrus, quince, orange peel. Lacks a little depth, but an attractive citrus finish. Drinking now. Tasted June 2006."

- NM, Wine Journal

"Light gold; dried apricot nose, toffee apple; quite rich, a touch sappy but reasonable concentration, good acidity, fine but not great; quite good length"

- RJ, rjonwine.com

"Dark orange color; caramel, blood orange nose; lovely, malt, creme brulee palate; medium-plus finish"

- RJ, rjonwine.com

"Dark amber color; coconut nose; mature, coconut, pineapple palate, low in acidity; medium finish"

- RJ, rjonwine.com

"Vibrant orange gold hue. A wonderfully expressive bouquet, with fresh apricot fruit, honey, and light hints of underlying burnt sugar. A wonderful ethereal texture, light and buoyant while holding structure and weight. The fruit shows good length and slips together harmoniously with dried apricot, quince, orange marmalade, and faint touches of black tea. Pleasantly sweet, yet with fine, vibrant acidity which provides plenty of lift. A clear success from a challenging Sauternes vintage"

- GB, JJ Buckley Wines
