Château RIEUSSEC 2014

SAUTERNES - 1ER CRU CLASSE

OVERVIEW

In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. The domain was purchased by Domaines Barons de Rothschild (Lafite) in 1984. The estate then covered 110 hectares, including 68 hectares of vineyards. To enhance Château Rieussec's potential, a meticulous sorting of berries, strict vinification and fermentation in barrels have been then implemented year by year. For several generations, Château Rieussec has been a leading name in Sauternes wines.

VINEYARD

Soil: Clay-limestone.
Surface: 93 hectares
Location: Located at the junction of Fargues and Sauternes.
Average age of the vineyard: 35 years
Grape varieties: 90% Sémillon / 7% Sauvignon / 3% Muscadelle

VINIFICATION

Vinification by plots, fermentations in barrels. Ageing for 16 to 26 months in oak barrels coming from the Domaines Baron de Rothschild (Lafite) with 50% renewed each year.

MATCHING FOOD AND WINE

Serve at 8-10°C with pan-fried Foie Gras slices with roasted fresh figs, scallops in Sauternes wine creamy sauce or with sweetbreads. It will be perfect as an aperitif or with desserts such as bitter chocolate cake or roasted pineapple and sweet spices.

AGEING POTENTIAL

More than 15 years

AWARDS

Revue Du Vin De France: 17.5 | Wine Spectator: 92 - 95 | Decanter: 18,5 | Bettane & Desseauve: 94 | Rene Gabriel / Bordeaux Total: 18 | Neal Martin / Erobertparker: 95 - 97 | Wine Enthusiast : 96 | James Suckling: 97 - 98

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