



## Château RIEUSSEC 2011

### 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.

#### WINE TASTING

"The 2011 Rieussec has a lifted, at the moment quite oaky, bouquet with scents of honey, almond and pineapple. Hopefully it will develop more definition by the time of bottling. The palate is medium-bodied with tropical fruit and mandarin on the entry and a satisfying viscous core of honeyed fruit. It seems a little disjointed towards the finish, although I am sure it will become more cohesive by the time of bottling. For me, it just seems a little predictable." - Neal MARTIN for eRober

#### MATCHING FOOD AND WINE

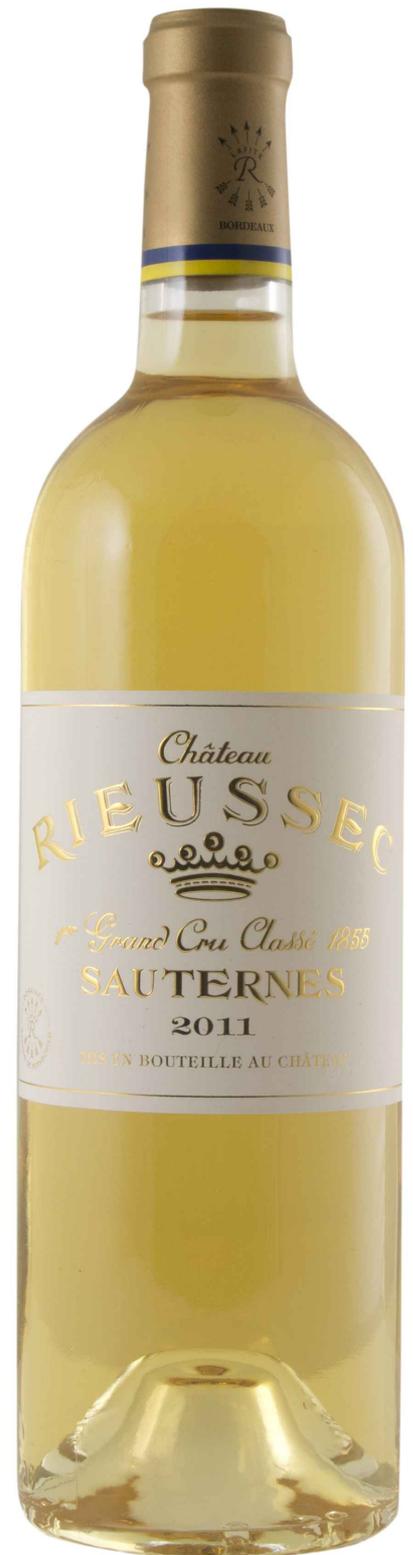
Serve at 8-10°C with pan-fried Foie Gras slices with roasted fresh figs, scallops in Sauternes wine creamy sauce or with sweetbreads. It will be perfect as an aperitif or with desserts such as bitter chocolate cake or roasted pineapple and sweet spices.

#### AGEING POTENTIAL

More than 15 years

#### AWARDS

Revue Du Vin De France: 2013-15.5 | Wine Spectator: 96 | Decanter: 18,5 | Jancis Robinson: 17,5 | Bettane & Desseauve: 17 - 18 | Rene Gabriel / Bordeaux Total: 18 | Neal Martin / Erobertparker: 95 | James Suckling: 96 - 97



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