

Sauternes Carmes de Rieussec Half 2016



Region

The Sauternes and Barsac districts fall within the Graves, south of the city of Bordeaux. They are located close to the Garonne River, which promotes humidity and therefore the onset of `noble rot` that makes these dessert wines so special. The soils are of shells, limestone and marl planted with varying proportions of Semillon, Sauvignon Blanc and some Muscadelle.

Producer

Chateau Rieussec is located on one of the highest points in the Sauternes, in the village of Fargues, where its vineyards border those of Chateau d` Yquem. The estate was acquired by Domaines Barons de Rothschild (the owners of Chateau Lafite) in 1984, who have taken measures to enhance Chateau Rieussec`s potential, including meticulous sorting of seeds and fermenting in barrels, which provides a superior selection for blending fine wines. A new `chais` (an overground cellar!) was built in 1989 to extend ageing in barrels.

Tasting Notes

Carmes de Rieussec, the second wine of Château Rieussec in Sauternes, is produced from vineyards planted on gravel, clay, and sandy soils that favour optimal ripening. The grapes, primarily Sémillon with Sauvignon Blanc and Muscadelle, are selectively harvested, often benefiting from the development of noble rot (*Botrytis cinerea*), which concentrates flavours and sugars. In the winery, gentle pressing and fermentation in new barrels add to the richness and aromatic complexity followed by maturation in French oak for 12 months. The wine offers enticing aromas of apricot, honey, citrus peel, and white flowers, with a rich yet balanced palate, vibrant acidity, and a lingering, elegant finish.

Food

Because of its elegant balance of sweetness and vibrant acidity, it is highly versatile. It pairs beautifully with savory dishes like foie gras and blue cheese.

Technical Information

Country	France
Region	Sauternes
Grape(s)	Semillon (97%) Muscadelle (2%) Sauvignon Blanc (1%)
Type	White
Style	Dessert
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Sweet	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	Organic practices	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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