



# Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

## Château Suduiraut 2005



Château Suduiraut, classed as a Premier Cru in 1855, is made from grapes selected from the finest terroirs of the property.

This wine is handcrafted at every stage of its elaboration and reveals a remarkable complexity and a golden colour reminiscent of the sun. With age the bright gold evolves into a dark amber colour. With an extensive life-span, it powerfully and harmoniously combines fruit and floral aromas with roasted and candied notes.

### BLEND

97% Sémillon - 3% Sauvignon

### AGEING

65% in new barrels, 35% from barrels of one vintage, for 18 months

### COMPOSITION

Alcohol content: 13.1° - Total acidity: 3.6 - Residual sugar: 163 g/l

### VINTAGE CONDITIONS

2005 is an exceptional vintage in many respects. The year was marked by drought throughout the seasons, offset by cool night-time temperatures (contrary to 2003). Ripening was slow but complete. Between September 9 and 12, 60 mm of rain enabled the initial contamination.

The set-in of typical "Sauternes" weather, with early morning mists and warm sunny days, boosted the spread of the botrytis and the resultant concentration of the grapes. Welcome light rain triggered the set-in of the botrytis in early October. It subsequently developed marvellously thanks to a long period of uninterrupted sunshine.

Vine management was normal. Controlled leaf removal was performed due to the sunshine. A particular effort of cluster thinning was made on certain plots (about 15 hectares) to maintain an optimal concentration of the quality. From September 26 to November 7, with a total of 4 passes. The harvest was generous, shared between raising during the first pass and botrytis for the others. Thanks to the fine weather in October, the successive passes followed on without interruption except for the last one, set back by a brief spell of bad weather in early November.

### TASTING NOTE

Château Suduiraut 2005, draped in its intense golden robes, expresses on the nose all the richness of the vintage with intensity and freshness, combining honey, cinnamon, white pepper, and vanilla with mango, yellow peach, passion fruit and candied pineapple. The initial taste is generous, blossoming into an impressive sweetness backed by a firmness and acidity to ensure the balance. Reveals intense fruit flavours with hints of marzipan, raisins and spices from the oak barrels. The smooth, pure finish leaves lingering notes of spices, candied fruit and a beautiful minerality. We rank it among the outstanding successes of the property with the 2001, 1967, 1947 and even 1928 !