



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Lions de Suduiraut 2015



Lions de Suduiraut is an ideal introduction to Sauternes. This wine has been specifically designed to reveal the pleasures of taste provided by Sauternes wines.

With a blending style that is absolutely unique, this wine is more velvety, fresh and mineral than other wines in the range.

With a more creative profile, modern and easily approachable, it is an ideal complement to any social or festive event: for happy hours, light meals, or as an aperitif...

BLEND

92% sémillon - 8% sauvignon blanc

AGEING

10% in new barrels, 90% in old barrels for 14 months

COMPOSITION

Alcohol content : 13,85° - Total acidity : 3,8 - Residual sugar : 124 g/l

VINTAGE CONDITIONS

Winter and spring were generally mild with little rainfall. The vines started to develop early, helped by rising temperatures as the season progressed. Late June and early July were marked by a heat wave. In the end this heat did not affect the flowering and growth of the inflorescences thanks to rainfall in mid-June. Temperatures remained high but storms in mid-August led to consistent onset of ripening and water stress that was not detrimental for quality and early development of Botrytis.

The harvest period ran from the 4th of September to the 27th of October, with five selective pickings in total. We got off to a very early start, with a first selection made during the week from the 4th to the 11th of September, which then continued from the 15th to the 24th of September including both passerillage and botrytis. The yield of 1hl/ha was very small but that is not uncommon for the first wave of harvesting. The second round of selection ran from the 15th of September to the 5th of October. These first two selections were small in quantity but big on quality. The must was very rich, with a vibrant fruitiness. The third selection, between the 24th of September and the 9th of October, brought in the bulk of the grapes with a superb level of noble rot: this wave gave us both volume and quality, with a yield approaching 7hl/ha. The fourth round of grape selection was completed on the 26th of October, bringing in fewer grapes but still of excellent quality, followed by one final round of picking between the 14th and the 27th of October. There were smiles all round as the harvest came to an end, with all involved confident that 2015 will give us a magnificent wine with a yield of around 16hl/ha.



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TASTING NOTE

Lions de Suduiraut 2015 has a golden colour with some green glints. First, the intense nose reveals notes of candied fruits, in particular apricot and melon, with hints of smokiness and minerals. Then, notes of vanilla and passion fruit emerge. The attack is round and fresh. Apricot and melon return on the palate with a very soft, non-sugary sensation, like an acid drop. The finish is smooth with notes of candied apricot.

The 2015 vintage brings a little more generosity to the lively character and fruit of this cuvée. A delicacy to be enjoyed as from this autumn.