



Champagnes & Châteaux
QUALITY SINCE 1989

CHÂTEAU SUDUIRAUT 1ER GRAND CRU CLASSÉ 2011 SAUTERNES

Château Suduiraut, Premier Cru Classé in 1855, is one of the great historic vineyards of Sauternes. A rigorous selection in the vineyard and in the cellars ensures the production of Château Suduiraut's wines, which are the accomplished expression of this exceptional terroir.

Grape: 90% Sémillon - 10% Sauvignon blanc

Vineyard & Vinification Note:

Soil: Gravelly soil, with clay and sand – **Area:** 90 hectares- average age of vines: 25 years

The grapes arrive in baskets which are emptied into a modern horizontal pneumatic press. The pressing lasts much longer than that needed for dry white wine, taking four hours or more per charge and it is the richest juices which come out last. **Ageing:** In French oak casks for 18 to 24 months.

Tasting Note:

With its golden yellow hue, Château Suduiraut 2011 makes a discreet impression at first on the nose. There are scents of citrus (orange, lemon and grapefruit), blossom and a slight hint of vanilla from ageing. When swirled around the glass, it releases aromas of crystallised fruit, along with exotic notes (pineapple) and a mineral edge.

The palate demonstrates the typical character of the vintage with smoothness balanced out nicely by delightful freshness. There is plenty of richness in there, without excess and crystallised fruit on the palate, too, with lovely ripe apricot, leading into a mineral finish. The flavours are very long lasting, always a sign of a very good vintage, just behind the famous 2005, 2007 and 2009.



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Cont'd:

Wine Spectator:

A big, broad, powerful style, with piecrust, roasted almond and hazelnut cream notes framing the core of apricot, creamed peach and dried mango. Picks up extra fig and pear details through the toasty finish. Needs a bit of time to finish sorting itself out. Best from 2017 through 2030. **96 Points – James Molesworth, March 2014**

James Suckling:

The dried-mango and pineapple character is so delicious in this wine. It's full-bodied and medium-sweet, with a pretty density and a fruity finish. Wonderful balance to this super Sauternes. This is a little in reserve now, with so much for the future. Try in 2017. **96 Points, October 2014**

Wine Advocate: Tasted blind at the Sauternes 2011 horizontal tasting. The Château Suduiraut 2011 has a muffled nose at first: dried honey and quince, wet wool and marzipan scents that gradually open up with aeration. Coming back after 10 minutes there is a heartwarming gingerbread note. The palate is viscous on the entry and full of tension. There is a keen line of acidity here, quite linear at first, but it fans out nicely toward the finish and offers notes of honey, mandarin and even a touch of rhubarb! This is a class act, a Sauternes that does not need to shout about its inherent qualities. **Drink Date:** 2015 – 2045. **93 Points – Neal Martin, February 2015**

Food Pairing:

Perfect match to foie gras, scallops, crème brûlées and some cheeses such as Roquefort or comté.