

R DE RIEUSSEC

R DE RIEUSSEC 2024

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

R de Rieussec is a dry white wine, produced from the Rieussec vineyard, which is located on the left bank of the Garonne River, in the Sauternes region.

Terroir : The Rieussec vineyard stretches at the junction of Fargues and Sauternes. It is one of the largest estates in the Sauternes and Barsac regions, with its vines covering 85 hectares of sandy-clay gravel soils. Rieussec is distinguished by having part of its vineyard on a particularly interesting limestone terroir.

■ VINTAGE SUMMARY

The 2024 vintage was marked by a very rainy winter, with over 600 mm of rainfall and mild temperatures. The light frost in April had no major consequences. However, the persistent mildness and regular rainfall in April and May led to strong mildew pressure, particularly on the Sauvignon vines. Flowering experienced some coulure and millerandage, though not as significantly as in the red varieties. After a rather hot and dry summer, ripening was slow. The harvest began in August. It was influenced by the rains of September and October, making the decision difficult between drainage, early botrytis, and grape maturation. A rare feat was that the harvest of the sweet wines started much earlier than expected, coinciding with some dry whites—a first at Rieussec, which put the winery teams into full excitement.

■ WINE MAKING SCHEME

The grapes were harvested by hand into small crates on the plots selected for R de Rieussec. The Sauvignon was picked fairly early to preserve its freshness and rich thiol aromas, while the Sémillon was harvested when the grapes were thoroughly ripe to give the wine structure and body. The harvest was refrigerated before pressing to reduce oxidation. Pressing was gentle so as to preserve the grapes' aromatic freshness. After cold settling, a large part of the Sémillon musts was vinified in new oak barrels and barrels that had held one wine. The Sauvignon musts were mainly vinified in stainless steel tanks at low temperature and a smaller quantity in barrels that had held one wine. At the end of the fermentation process, the wines in barrels were aged on the lees for six months with regular stirring. After ageing, the wines in stainless steel vats (50%) and in barrels (50%) were blended prior to bottling.

■ TASTING NOTES

R de Rieussec offers an expressive and complex nose of citrus and white-fleshed fruits, enhanced by a floral touch.

On the palate, it reveals a round and pure attack thanks to its delicate oakiness. Its freshness confers a beautiful tension.

The finish is supported by a gentle bitterness and an almost saline minerality

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 65%, Sémillon 35%

Alcohol content : 12,5 % vol.

pH : 3,14

Total acidity : 4,46 g/l

