



Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec 2022



Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec is made from our prestigious Premier Cru Classé terroir of Sauternes.

This wine is produced from a specific selection of Semillon and Sauvignon Blanc plots, with vines on average 45 years old, specifically identified to reveal the elegance and concentration of these two grape varieties.

It perfectly reflects the strength of our terroir.

BLEND

55% Semillon
45% Sauvignon Blanc

AGEING

15% in new barrels
85% from barrels of one vintage, for 9 months

COMPOSITION

Alcohol content: 13.5° - Total acidity: 3.1

VINTAGE CONDITIONS

- Moderately rainy and cold winter until February, then milder weather returned.
- 1st and 2nd April: a severe frost episode affected the vineyard. Loss of 40% on our yield.
- May/June: rapid flowering and the phenological stages ensued rapidly.
- Mid-June: first heat wave. End of June: between 5 and 30% of our vineyard was affected, depending on the plot, by thunderstorms with some hail.
- Hot, dry summer with high temperatures.
- End of July: relatively fast veraison.
- Mid-August: some rainfall beneficial to the vines.

The harvest for the dry white wines

We started harvesting early, on 18th August, breaking all our records. The grapes were beautiful with a very good level of acidity. We fine-tuned the harvest by keeping a close watch on the aromatic maturity of each plot, alternating Semillon and Sauvignon Blanc according to the terroir.

For Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec, the 45-year-old plots were harvested from August 22nd to September 2nd. The grapes were rich, concentrated, with thick skins, reflecting the sunny side of the vintage.

The quality is exceptional with a perfect balance between the fruity and floral aromas, the richness on the palate and the delicate acidity on the finish.

The yield is quite low, due to the different climatic episodes.