



Product code: 4527

Château de Suduiraut, Lions de Suduiraut, Sauternes, Bordeaux, France (37.5cl.), 2015

Producer Profile

Viticulture

Suduiraut covers 200 hectares of land in the village of Preignac, 92 of which are planted with vines. Château Suduiraut released this wine for the first time with the 2009 vintage, aiming to breathe new life into the Sauternes category with the launch of a new sweet wine aimed at younger drinkers. It is a classic Sauternes produced from hand-picked grapes affected by noble rot, but is also fresher, fruitier and more vibrant than its traditional counterparts.

Winemaking

Vinification takes place in French oak barrels. The wine is aged on its lees in 50% new, French oak barrels for 18-24 months, depending on the character of the vintage.

Tasting Note

Lions de Suduiraut 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.

Food Matching

Perfect as an aperitif, perhaps with some salted nuts, olives or smoked salmon canapés, while still having the depth and gravitas to partner puddings and blue cheese.

Technical Details

Varieties:

Semillon 92%

Sauvignon Blanc 8%

ABV: 14%

Colour: White

Style: Still wine

Case Size: 12 x 37.5cl

Oak Aging

Time: 18-24 months

Type: French Oak

% wine oaked: 100

% new oak: 10