

Product code: 3210

CHÂTEAU DE SUDUIRAUT, LIONS DE SUDUIRAUT, SAUTERNES, BORDEAUX, FRANCE (37.5CL.), 2016

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

Honey nuts and a peach liqueur aroma, moving to sweet, spicy pineapple and peach notes on the palate.

Food Matching

This is a totally versatile wine – 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 95%

Sauvignon Blanc 5%

ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 37.5cl

Oak Treatment

Time: 18-24 months

Type: French Oak

% wine oaked: 100

