

CHÂTEAU RIEUSSEC

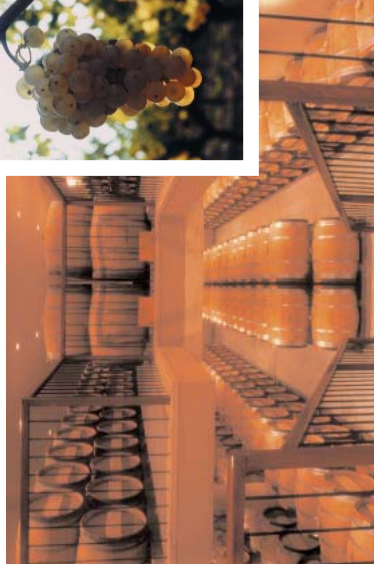
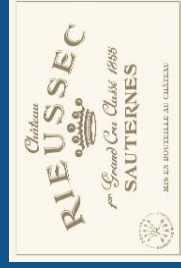
LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
SAUTERNES, FRANCE



In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. The confiscation of the estate during the revolution led to its public sale around 1790 as an "object of national heritage". The estate was sold to Mr. Martheilhar, the period's owner of Château La Louvière at Léognan. The 1855 classification recognized the quality of Rieussec's soil by ranking it as a first growth Sauternes and Barsac.

Château Rieussec was acquired by Domaines Barons de Rothschild (Lafite) in 1984. To enhance Château Rieussec's potential, strict measures were implemented including meticulous separation of stems/seed and fermenting in barrels, which provides a superior complexity and overall structure.

In 2000, renovations and new construction continued to represent the forward strides in quality spearheaded by Domaines Barons de Rothschild (Lafite) in 1985.



The 130 hectares forming the Château Rieussec estate are situated on the "communes" of Sauternes and Fargues, high above the Garonne, in a small area where the cold autumn dawns form the famous mist of the Ciron River. The vineyard is planted Sémillon (90%), Muscadelle (3%) and Sauvignon Blanc (7%) with the average age being 25 years.

For several generations, Château Rieussec has been the leading name in Sauternes wines. As early as 1868, Charles Cocks remarked "Beyond any of the others, Rieussec produces wines very similar to Yquem wines".

Extensive pruning and the sparing use of natural fertilizer helps keep production low. The techniques remain traditional and specific to the Sauternes region. In terms of yields, the traditional reference is that a single vine should produce a bottle of wine. Here, though, a single vine produces about a glass of wine. Traditional fermentation takes place in stainless steel vats and can last as long as two months. The wine is aged for 16 to 26 months in oak barrels, produced mostly at Lafite's cooperage and half are renewed each year.

Château Rieussec
(1st Cru Classé en 1855)
Château de Cosse

Pasternak Wine Imports . (800) 946-3110
www.pasternakwine.com

CHÂTEAU RIEUSSEC

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Sauternes, France



Château Rieussec Grand Cru Classé Sauternes 2008

THE VINEYARD

Classified as First Growth in 1855, Château Rieussec is located in Fargues (near Château d'Yquem). Rieussec is one of the biggest estates of Sauternes with 92 hectares of vines, situated on the "communes" of Sauternes and Fargues, high above the Garonne River, in a small area where the cold Autumn dawns help form the famous mist. It is this mist which many believe plays a major role in the development of botrytis cinerea (noble rot).

In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. Sold as a "national inheritance" after the Revolution, Rieussec experienced several changes of owners before being acquired by Domaines Barons de Rothschild (Lafite) in 1984. Since then, meticulous plot selection and important innovative methods have been used in the cellars to enhance quality.

HARVEST & AGEING

During winter, the presence of frost was very beneficial for the vines. However, during spring, some freeze was still registering. This was harmful for the young buds and unfavorably affected the grape growing. The viticultural period was quite difficult because of a constant alternation between sun and rain. Stable weather conditions weren't until the beginning of September. The harvest took place rather late and the 4 or 5 pickings lasted from the 29th of September to the 14th of November. Alcoholic fermentation was carried out 100 % in barrels. Ageing lasted for 26 months in barrels produced from the Domaines' Cooperage.

WINEMAKER'S NOTES

We have a rich, smooth and liqueur-like wine which finishes on fruity and light notes. Aromas are still discreet, with subtle wooden notes.

Grape Varieties: Sémillon 86%, Sauvignon 12%, Muscadelle 2%

Yields: 12 hl/ha

Finished Alcohol: 13.5 % vol

Residual Sugar: 125.1 g/l



CHÂTEAU RIEUSSEC

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Sauternes, France



Château de Cosse Sauternes 2008

THE VINEYARD

Château de Cosse, the second label to Château Rieussec, is selected from barrels that has the same base as the "Grand Vin". Its characteristics are very similar to the "Grand Vin", but with shorter ageing in barrels. It may be enjoyed at a younger age than its counterpart, and possesses the typical characteristics of a fine Sauternes. The 75 hectares of Château Rieussec are situated on the "communes" of Sauternes and Fargues, high above the Garonne River, in a small area where the cold Autumn dawns help form the famous mist. It is this mist which many believe plays a major role in the development of botrytis cinerea (noble rot).

HARVEST & AGEING

During winter, the presence of frost was very beneficial for the vines. However, during spring, some freeze was still registering. This was harmful for the young buds and unfavorably affected the grape growing. The viticultural period was quite difficult because of a constant alternation between sun and rain. Stable weather conditions weren't until the beginning of September. The harvest took place rather late and the 4 or 5 pickings lasted from the 29th of September to the 14th of November. The wine was vinified 50% in new barrels and 50% in barrels of one wine. Alcoholic fermentation took place in perfect conditions and the last batches were moved at the beginning of December. Ageing lasted for 18 months in barrels (50 % new and 50% one wine).

WINEMAKER'S NOTES

Golden color with hints of light amber. The nose offers superb freshness with exotic fruit; in the mouth there is a well-structured sweetness that is not excessive and finishes with slightly candied citrus flavors.

Grape Varieties: Sémillon 85%, Sauvignon Blanc 15%

Yield : 20 hl/ha

Production: 5,400 cases

Finished Alcohol: 13.5%

Residual Sugar: 113 g/l

Total Acidity: 3.85 g/l





CHÂTEAU RIEUSSEC

Les Domaines Barons de Rothschild (Lafite)

2008

Sauternes, France



93 pts

AS SEEN IN...



WINE ENTHUSIAST
MAGAZINE

Rich rather than sweet, this is stuffed full of botrytis. The wine is powered through with this dusty texture, rolling richly but catching the dried fruit character.

-R.V. - December 31, 2009



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CHÂTEAU RIEUSSEC

Les Domaines Barons de Rothschild (Lafite)

2008

Sauternes, France



92pts

AS SEEN IN...



The 2008 Rieussec has a lifted, honeyed, slightly petrolly nose with great definition and lift. Touches of white flowers and white peach/honeysuckle develop with further aeration. The palate has a vibrant orange and mandarin flavored entry, very good balance, nicely poised with touches of vanilla inflecting the viscous, honeyed fruit on the finish.

-N.M. - Issue 182 April 2009



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Les Domaines Barons de Rothschild (Lafite)

2008

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92pts

AS SEEN IN...

Wine Spectator

This cuts a broad swath, with dense fig, piecrust, green almond and golden raisin notes held together by ginger cream and tarte Tatin notes. The long, creamy finish lets a coconut milk hint check in. One for the cellar. Best from 2014 through 2025.

-J.M. - March 31, 2011



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