

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

