



2023 Vintage

Château Suduiraut - Vieilles Vignes Grand Vin Blanc Sec



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.

2023 VINTAGE CONDITIONS

- A late autumn and winter 2022/2023 with abundant much desired rain (350 mm of total rainfall, i.e. 30% more than the previous year).
- 4th and 5th April: a frost episode occurred, but fortunately with limited impact thanks to late budburst.
- A dry and warm spring, which contributed to the good development of the vines, with a very nice emergence of bunches.
- Ideal weather conditions for flowering, with a very generous harvest potential.
- July: rainfall and high temperatures led to an attack of mildew, which was fortunately kept under control.
- August: a cool, overcast start to the month, followed by a return to dry, warm weather to perfect the ripening of the grapes.

HARVEST

The harvest for the dry white wines began on 24th August with the plots of young vines and ended on 8th September (12 days in total). The style was fresh, with good fruit, generosity and great minerality.

For Château Suduiraut Vieilles Vignes Grand Vin Blanc Sec, the plots were harvested from August 25th to September 8th.





2023 Vintage



BLEND

57% Semillon

43% Sauvignon Blanc

AGEING

88% from barrels of one vintage,

12% in new barrels, for 9 months

COMPOSITION

Alcohol content: 13.8° - Total acidity: 3.9 – pH: 3.4

