



Bin No:

0872

*Wine:* **Castelnau de Suduirau  
Bordeaux Blanc 2008 Vt**

*Country:* France

*Region:* Bordeaux

*Appellation:* Sauternes

*Producer:* Château Suduiraut

*Vintage:* 2008

*Colour:* White

*Grape Variety:* 98% Semillon - 2% Sauvignon Blanc

*Status:* Still

Vegetarian

*Allergens:* contains sulphites.

*Dry/Sweet:* 7 (1 is dry, 7 is very sweet)

*abv:* 13.5% - bottle size: 37.5cl



### Tasting Note:

*This elegantly rich wine shows orange peel and mineral notes on the nose. The palate is full bodied with almonds, spice, honey and candied fruits through to a lovely, lingering finish.*

### Winery information:

*The history of Château Suduiraut, in Sauternes, goes back centuries. After the total destruction of the property by the Duke d'Épernon in the 1600's, Count Blaise de Suduiraut replanted the vineyard and restored the estate to its former glory. The Château is a superb example of 18th century architecture. Aristocratic, classical, and bright in style, the Château is surrounded by charming gardens designed by Le Nôtre. The quality of this Castelnau de Suduiraut is their second wine and no less care is taken in its production.*

### Vinification:

*The berries are pressed, removal of the lees from the must and clarification of the grape juice. Fermentation takes place in new French oak barrels with temperature control (24°C) for 3 weeks. Ageing in French oak barrels for 16 months, with 10% new oak, 20% 1 year old oak and 70% of 2 year old oak. Racking every 3 months. Light filtration before bottling*

### Food Recommendation:

*Creamy dessert like creme brulee foie gras or blue cheese. #*

