



2011 VINTAGE



A handwritten signature in black ink, appearing to read 'PM' followed by a stylized flourish.

Pierre Montégut
Technical Director
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Château Suduiraut, classed as a **Premier Cru in 1855**, is made from grapes **selected from the finest terroirs of the property**.

This wine is hand crafted at every stage of its elaboration and reveals remarkable finesse and complexity and a golden colour reminiscent of the sun that made it possible. With age the bright gold evolves to a dark amber colour. With an extensive life-span, it powerfully and harmoniously combines fruit and floral aromas with roasted and candied notes.

Its superlative elegance comes from a match of total opposites: a voluptuous texture, mineral freshness and the heat of spices. Château Suduiraut is designed for all those who enjoy sensory and emotional experiences that are both rich and full of surprises and leave a lasting memory.

TASTING NOTES

With its golden yellow hue, Château Suduiraut 2011 makes a discreet impression at first on the nose. There are scents of citrus (orange, lemon and grapefruit), blossom and a slight hint of vanilla from ageing. When swirled around the glass, it releases aromas of crystalized fruit, along with exotic notes (pineapple) and a mineral edge. The palate demonstrates the typical character of the vintage with smoothness balanced out nicely by delightful freshness. There is plenty of richness in there, without excess and crystalized fruit on the palate, too, with lovely ripe apricot, leading into a mineral finish. The flavors are very long lasting, always a sign of a very good vintage, just behind the famous 2005, 2007 and 2009.

2011 VINTAGE CONDITIONS

2011 was a year of contrasts. The mild, dry winter and spring led to very early growth of the vines. The summer in which cool, damp periods alternated with some very hot weeks mitigated this advance. Luckily a very fine month of September nonetheless enabled the grapes to ripen well.

Botrytis was present early on and we were able to start the harvest a month earlier than usual. They began September 12, to finish on October 5 with a total of 3 tries.

BLEND 93% Sémillon - 7% Sauvignon

COMPOSITION Alcohol Content: 13,4° - Total Acidity: 3.5 - Residual Sugar: 148 g/l

AGEING 45% in new barrels, 55% from barrels of one vintage, for 20 months