

# CARMES DE RIEUSSEC

## Sauternes (375ml)

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### Château Rieussec GCC 2<sup>nd</sup> wine

[www.lafite.com/en/the-chateaus/chateau-rieussec](http://www.lafite.com/en/the-chateaus/chateau-rieussec)



VARIETALS	89% Sémillon, 6% Muscadelle, 5% Sauvignon
VINTAGE	2018
REGION	Sauternes, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5% Residual sugar 120g/l
APPEARANCE	Beautiful shining gold colour.
NOSE	The nose is already surprisingly subtle. The barrel-ageing aromas are present but blends perfectly with notes of apricot and candied melon.
PALATE	The attack is light, but the wine develops volume with time and gradually fills the entire palate. The finish is long and well-defined.
AGEING	18 months in French oak barrels.
PAIRING	Perfect as tradition dictates for desserts, foie gras and blue cheeses, it can be easily combined with mild spicy.
READINESS FOR DRINKING	This wine has already substantially opened up and it will be at its peak in about 5 years.
RATINGS	91-90pts <b>JAMES SUCKLING.COM</b> 4.1 <b>VIVINO</b>
ORDER CODE	FR479