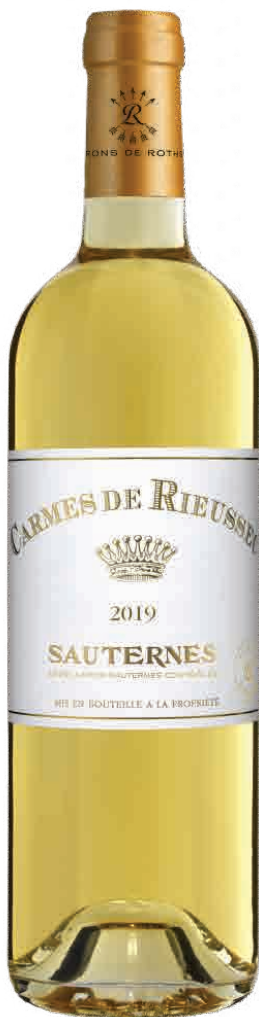



CARMES DE RIEUSSEC

Sauternes (375ml)

Château Rieussec GCC 2nd wine

www.lafite.com/domaines/rieussec



VARIETALS	84% Sémillon, 12% Sauvignon Blanc, 4% Muscadelle,	
VINTAGE	2019	
REGION	Sauternes, Bordeaux, France	
TECHNICAL DATA	Alcohol 14% Residual sugar 91 g/l	Total acidity 3.8 g/l pH 3.66
APPEARANCE	Beautiful sparkling gold colour.	
NOSE	Intense nose with beautiful aromatic complexity. Mellow, slightly minty notes promise good balance.	
PALATE	The palate is well balanced with the wine's freshness underscored by a pleasant acidity. There are notes of dried fig accompanied again by dried apricot. Subtly toasted oaky notes contribute to the wine's roundness and smoothness.	
AGEING	12 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	4.0 	
ORDER CODE	FR479	