



CHÂTEAU

SIGALAS RABAUD

PREMIER CRÛ CLASSÉ

SAUTERNES

CHÂTEAU SIGALAS RABAUD 2024 VINTAGE

LOCATION AND HISTORY

The land of Rabaud was established in the 17th century and acquired in 1863 by Henri de Sigalas. Forty years later, his only son, Pierre Gaston de Sigalas, sold the greater part of it. He kept the entire gravelly hillside facing south, "the jewel of SIGALAS", i.e. the current 14 hectares.

Today, the Lambert des Granges family, heir to the Château Sigalas Rabaud, carries on the tradition of respect for the terroir and selection of wines to produce a great Sauternes.



COMMENTARY ON 2024 VINTAGE

2024 in Sauternes was marked by a mild, wet summer and early autumn, enabling the rapid, homogeneous development of noble rot from mid-September onwards. The first sorting took place in the last week of September. This was followed by alternating wet and dry weather, challenging us to be reactive. We carried out 4 selections up to mid-October, which, thanks to the meticulous work of the pickers and the Sigalas terroir, showed great purity. A vintage marked by freshness and elegance.

TASTING NOTES

Château Sigalas Rabaud 2024 reveals a nose of great finesse. It seduces with aromas of fresh and roasted pineapple, orange peel, mingled with the sweetness of vine peach. A touch of beeswax adds subtle depth, while a delicate floral register underlines the wine's aromatic purity. On the palate, the texture is velvety, with a vibrant freshness that is characteristic of Sigalas. The length is impressive, underpinned by perfect coherence between nose and palate. In retro-olfaction, the roasted botrytis expresses itself with precision. A Sigalas of dazzling purity.

Blend :	90% Sémillon, 10% Sauvignon blanc
Alcohol :	13,5% Alc. by vol.
Residual sugars :	120 g/L
Total acidity :	3,9 g/L H ₂ SO ₄
Ageing :	18 months in french oak barrels

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