



CHÂTEAU

SIGALAS RABAUD

PREMIER CRU CLASSÉ

SAUTERNES

# CHÂTEAU SIGALAS RABAUD

## VINTAGE 2022

### 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.

### Vineyard Grape Varieties:

85% Semillon and 15% Sauvignon

### Label :

HEV3 since 2016

### The Owner's Commentary:

The drought that we experienced in September delayed the arrival of the Botrytis, but we are in Sauternes and we know how to wait;

In order to start with a homogeneous harvest, a first selection was carried out in September on all the vineyard, in very small quantities on passerillé grapes.

As the summer period went on, we had to remain patient before seeing the Botrytis appear on our grapes. It was very present but was not developing. And then, everything went fast. The small rains at the end of September and beginning of October allowed the Botrytis to work its magic. The noble rot settled on the bunches. The sun and the south wind of mid-October arrived at the best time. The conditions were ideal, the fungus ended up developing very quickly. We made 3 selections. The rot being only noble, it was fast. This speed allowed us to preserve the balance that is so typical of Sigalas, a magnificent roast and a vibrant facet. The harvest ended on October 26th just before the end of the Indian summer and the return of the rain.

### Tasting:

The nose is very expressive with bright aromas of fresh fruit: pineapple, apple, white peach. It goes together with the usual fine floral notes of Sigalas. The mouth is tense, then powerful and roasted with a nice balance, the return is as flamboyant as the first nose. The mineral and pure finale lengthens the wine. This 2022 Château Sigalas Rabaud is dense and powerful and remains seductively charming. A vintage surely suitable for ageing.

### Details:

- Alcohol: 14% vol.
- Residual sugars: 134g/L
- Total acidity: 3.50g H<sub>2</sub>SO<sub>4</sub>/L
- Blend: 100% Semillon
- Ageing: 18 months in French oak barrels



THE LAMBERT DES GRANGES FAMILY

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