



Château Suduiraut 2025

AOC Sauternes, Bordeaux, France

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.

THE VINTAGE

WEATHER CONDITIONS

- A generally mild and dry winter 2024-2025, with rainfall down 45% compared to the previous year.
- Relatively early budburst around 25th March, under good conditions.
- A wetter spring required vigilance against the risk of mildew.
- Flowering around 3rd June in stable and favourable conditions.
- A climate marked by persistent heat, temperature peaks at the end of June, and rainfall down 30%, leading to the onset of water stress and small berry size.
- Veraison began around 26th July for Sauvignon and 28th July for Semillon.
- Late July early August: several welcome thunderstorms, accompanied by cooler and cloudier conditions, were beneficial for grape development and preserving the acidity of the musts.

HARVEST

The harvest for the vin liquoreux between 3rd September and 10th October with a total of 3 tris.

- Late August: hot and dry weather encouraged significant passerillage.
- 3rd September: start of the first tri. The volume from this picking was small (20 hl) but the quality proved to be rich.
- 6th & 7th September: rain triggered a rapid and uniform outbreak of Botrytis.
- Improving weather allowed the first tri to be completed from 18th September to 1st October, representing 16% of the harvest.
- From 30th September to 10th October: second tri. Some parcels were ready as early as late September for this second tri, showing pronounced botrytization. Considered the most qualitative and voluminous, it represents 60% of the total harvest.
- 9th and 10th October: third and final tri, significant in volume and clearly marked by noble rot, representing 24% of the total volume.
- The overall yield for the Sauternes harvest was 13 hectolitres per hectare.



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WINEMAKING

- Gentle and long pneumatic pressing: about 3 hours,
- Then vertical pressing: about 50 minutes to extract the most concentrated part,
- Cold settling at 10°C,
- Alcoholic fermentation with indigenous yeasts in French oak barrels, 50 % of which are new, for 2 to 3 weeks,
- Cooling the wine to stop fermentation and sulphiting.

THE WINE

BLEND

Sémillon 100%

AGEING

50% in new barrels,
50% from barrels of one vintage, for 16 to 20 months, according to the evolution of the wine.

ANALYSIS

13.5 % vol.

Residual Sugar: 158 g/l

pH: 4.04

Total acidity: 3.40 g/l



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