

## Castelnau de Suduiraut Sauternes France 2016

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Rebecca Fineman, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2016

**GRAPE** Sémillon/Blend

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Bordeaux/Left Bank

**SMALLER REGION** Graves

**SUB REGION** Sauternes/Cérons/Barsac

### Rationale

'Liquid Gold' is how many people describe France's most celebrated dessert wine— Sauternes. A Bordelais jewel, there is a small quantity made and it excels only in vintages where the 'noble rot' (botrytis) settles in on the grapes. 'Sauternes' is both the (dessert) wine and a designated namesake appellation made from Semillon, Sauvignon Blanc, and Muscadelle grapes with Semillon being the most prominent. Semillon's thin-skinned composition makes it particularly susceptible to noble rot.

The wine is renowned for its complex flavors and aromatic bouquet of ripe fruit pie (pear/apple), apricot, butterscotch/caramel, and marmalade. But it's the framing of signature flavors and aromas of honey/honeysuckle and the baking spices that come from oak aging that make this wine shine. With the ability to age for decades, Sauternes' signature botrytis can be recognized by its intoxicating notes of honey and saffron.

Castelnau de Suduiraut is the second wine of the 1855-classified Chateau Sudiuraunt in Sauternes; a 225-acre estate vineyard planted to 90% Semillon and 10% Sauvignon Blanc which has an average vine age of 35 years. "Castelnau" is crafted from the same terroir as the first wine, "Suduiraut," but differs from its older brother as it is produced from younger vines and selected lots from the harvest that express earlier, allowing for this wine to be enjoyed at a younger age. This bottling is age-worthy in its own right and especially tasty in an excellent vintage like 2010.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Gold

**HIGHLIGHTS** None

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Sweet

**ACID** Med+

**ALCOHOL** Med+

**PHENOLS** None

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Mandarin • Tangerine *Condition: Ripe, Jammy / Candied, Raisinated / Dried*  
*Part: Flesh, Peel / Zest*

**TREE/VINE FRUIT** Pear (Yellow/Brown) • Quince • Apple (Yellow) • Pear (Asian)  
*Condition: Under Ripe / Tart, Custard / Yogurt, Jammy / Candied*

**STONE FRUIT** Peach (Yellow) • Apricot • Peach (White) *Condition: Ripe, Jammy / Candied*

**TROPICAL FRUIT** Mango • Pineapple • Melon (Green) • Melon (Orange)  
*Condition: Ripe, Jammy / Candied*

**FLORAL** Apple Blossom • Honeysuckle • Jasmine *Condition: Fresh, Dried*

**HERBAL** Saffron • Chamomile • Verbena

**OTHER SPICES** Ginger Powder • Sesame / Candy • Honey

**ORGANIC EARTH** Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Caramel / Toffee • Baking Spice • Vanilla • Butterscotch

**OXIDATION/NUTTINESS** Almond / Marzipan • Pecan / Brittle

**PERCEIVED WINEMAKING CHOICES** Botrytis-Harvest