

Castelnau de Suduiraut Sauternes France 2016

Selected by: MTW Tasting Panel



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 Suduiraut 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 Tangerine • Mandarin • Meyer Lemon *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, Jammy / Candied, Custard / Yogurt

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

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

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

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