



# Château Suduiraut

PREMIER CRU CLASSÉ EN 1855

Sauternes



## Lions de Suduiraut, Blanc Sec, 2024

AOC Bordeaux, Bordeaux, France

### PRESENTATION

Our gourmand and fresh Lions de Suduiraut Blanc Sec offers an immediate pleasure. To produce this wine, we selected a specific plot of Château Suduiraut vineyard, planted with Semillon, Sauvignon Blanc and Sauvignon Gris vines on average 20 years old. Our fine gravel and sandy terroir brings out fruit aromas and a beautiful freshness to the wine. Its bright aromatic expression makes it an ideal wine to be savoured in its youth.

### THE VINTAGE

#### WEATHER CONDITIONS

- Heavy rainfall in the late autumn and winter 2023/2024, comparable to winter 2019/2020.
- A very wet start to the year with mild temperatures.
- Late March: budburst 10 days earlier than usual.
- April and May: temperatures dropped, slowing down vine growth. May was still very wet, which unfortunately led to the development of mildew and problematic flowering, with some plots suffering from coulure, fortunately offset by generous bunch emergence.
- June - July: Due to hot, very dry weather over the summer, mildew was overcome and the vigour of the vines was kept in check. Water stress gradually took hold, allowing ripening to get off to a good start.
- Early August: veraison began in normal conditions, 15 days later than in 2022.

#### HARVEST

- 28th August: harvesting started with the plots of young vines, in order to preserve grape freshness and quantities.
- 2nd September: we continued with the gravelly plots of Semillon and Sauvignon Blanc.
- 3rd September: the harvest was interrupted by wet weather.
- 4th to 7th September: improved weather enabled us to start the second part of our harvest with the Sauvignon Gris and a plot of Semillon on more clayey terroirs.
- 10th to 13th September: we finished with the later-ripening areas (Yquem hill and the northern part of the vineyard).
- 13th September: end of harvest (11 days picking in total).

The 2024 vintage is fruit-driven and fleshy in style. This wine has a fresh profile, with moderate alcohol and wonderful minerality. Despite challenging conditions during the parts of the wine-growing season (cold, rainy weather and mildew), we are satisfied with the yield: 52 hl/ha.



Château Suduiraut - Château Suduiraut, 33210 Preignac

Tel. 05 56 63 61 92 - [contact@suduiraut.com](mailto:contact@suduiraut.com)

[www.suduiraut.com/](http://www.suduiraut.com/)    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## WINEMAKING

- Pellicular maceration only for the Sauvignon Blanc and Sauvignon Gris, for 2 hours to 12 hours depending on the harvest.
- Gentle and quite long pneumatic pressing: around 2 hours and a half.
- 70 % in vats at a temperature controlled between 17-22°C.
- 30 % in barrels at a temperature controlled between 17-22°C.

## THE WINE

### VARIETALS

Sémillon 56%, Sauvignon blanc 29%, Sauvignon gris 15%

### AGEING

70% in vats, 30% in barrels, for 6 months.

Stirring of the fine lees at a variable rate depending on the vintage, on average once a week or every 2 weeks.

### TASTING

With a pale yellow colour, Lions de Suduiraut Blanc Sec 2024 reveals an open and very fresh nose. It offers discreet floral notes, as well as citrus fruits such as grapefruit and lemon, followed by a touch of minerality. After a round and fresh attack, the palate develops a fleshy, crisp character with aromas of pear, granny smith and a lemony mineral note. The finish is taut and mineral, with citrus zest.

This vintage is easy to digest, well-balanced, invigorating and accessible. A fine vintage to enjoy now and over the next five years.

Pierre Montégut - Technical Director - January 2025

### ANALYSIS

12.7 % vol.



Château Suduiraut - Château Suduiraut, 33210 Preignac

Tel. 05 56 63 61 92 - [contact@suduiraut.com](mailto:contact@suduiraut.com)

[www.suduiraut.com/](http://www.suduiraut.com/)    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



# CHÂTEAU MARJOSSE

PIERRE LURTON  
PROPRIÉTAIRE & VIGNERON

The extreme weather conditions of the 2024 vintage were challenging for the winemaker, but ultimately, they brought a lot of character to the wine.

The particularly mild winter led to an early bud break and an early pressure from fungal diseases, such as downy mildew. Spring and summer were contrasted, sunny, with some very heavy rainfall. This helped to restore vigor to the vines following the relatively warm and dry vintages of 2019, 2020, and 2022.

The delayed ripening caused by the vintage's conditions gave the white grape varieties of Marjosse a fresh, vibrant character with exceptional aromatic expression.

The ripening order of the varieties was surprising, reminiscent of 2023. Harvest began on September 14 with some Sauvignon Blanc and ended on September 25, also with Sauvignon Blanc. The ripening periods of the grape varieties didn't follow a very precise pattern. It was necessary, even more than usual, to monitor the vineyards on a daily basis, regardless of the variety, in order to be as responsive as possible to the sanitary condition of the grapes.

The signature of this 2024 vintage is the historically dominant proportion of Sémillon (71%) following the removal of some Sauvignon Blanc parcels. The blend is as follows: Sémillon (71%), Sauvignon Blanc (15%), Sauvignon Gris (14%).



Each grape variety is harvested and vinified separately according to a parcel selection process in order to be as precise as possible during blending.

Our grapes are harvested mainly in the morning to take advantage of the cool temperatures, minimizing oxidation and preserving the aromas of the varieties. In the cellar, each variety is immediately pressed, and the juice is protected from oxidation by inerting with carbonic snow.

The resulting juice is kept at very low temperatures on the lees for 8 to 10 days to release more aromatic precursors.

After settling, the wines ferment at low temperatures for 1 to 2 weeks, aimed at enhancing the aromatic palette of our wines. After fermentation, we typically age the wines on fine lees for 2 to 3 months in concrete tanks, during which regular lees stirring occurs, usually twice a week, adjusted based on the tasting of each lot. This year, we decided to complement the wines' great freshness with aging in 300 to 600-liter barrels for 17% of the final blend to add complexity and roundness.

## TASTING NOTES :

A beautiful pale color with green reflections, bright and clear. The nose is very delicate, revealing citrus aromas (lime, pink grapefruit).

The palate shows a lovely freshness with a complex aromatic profile, blending grapefruit and white fruits (pear, quince).

The salinity on the finish combines with a pleasant bitterness, extending the finish.

Blend : Sémillon 71% , Sauvignon Blanc 15%, Sauvignon Gris 14%

Soil type : Clay-limestone

Average vine age : 25 years (75 years for the oldest)

Surface area : 11 ha

Planting density : 4000 to 7000 vines / ha.

Yield : 35 hl / ha

Alcohol degree : 13% Vol