

## Carmes de Rieussec, Sauternes



<b>Product code</b>	JP6414DB
<b>Grapes</b>	Cabernet Sauvignon, Merlot
<b>Country</b>	FRANCE
<b>ABV%</b>	14
<b>Case Size</b>	1
<b>Closure Style</b>	Not Set
<b>Producer</b>	Jean Pierre Moueix
<b>Vintage</b>	2014



Vegetarian

## Tasting Notes

"ruby red with an intense, complex nose presenting notes of cherry, strawberry and blond tobacco. The palate is powerful and inviting with smooth, silky tannins." The wines are fresh and generous and can be enjoyed after just two or three years of cellaring.

## Viticulture

This 20 hectare estate, a little over 3 kilometres east of Saint-Émilion, is planted on a clay-limestone slope thanks to which the northern and eastern parcels enjoy perfect morning sunshine. Merlot (75%), Cabernet Franc (15%) and Cabernet Sauvignon (10%) vines are planted and average 25 vyears old. The vineyard work is done in a sustainable way. Soils are ploughed in order to ensure deeper root systems; green harvest, leaf-cropping, and harvests are done by hand.

## Winemaking

"«Culture raisonnée» / Soil tilling (4 ways) / Vine growth management adapted to the climatic conditions. Traditional winemaking, in thermo-regulated concrete vats. Aging : 12 months partly in oak barrels (10% new)"

## Awards

"James Suckling, 92 pts: «Focused fruit, such as raspberries and blackberries with chalk and flowers. Full body, firm and chewy tannins and a long and defined finish. Quite muscular.» "