

Lions de Suduiraut Blanc Sec



Product code	MD1224RC
Grapes	Semillion, Sauvignon Blanc, Sauvignon Gris
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	
Vintage	2024



Tasting Notes

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 Bottling date: February 10th 2025

Viticulture

To produce this wine, they selected a specific plot of Château Suduiraut vineyard, planted with Semillon, Sauvignon Blanc and Sauvignon Gris vines on average 20 years old. The 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.

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.

Awards