



**CLOS CACHET**  
the finest French wines

# CHÂTEAU SUDUIRAUT

## Sauternes

### 2013

01

**Provenance:**  
Sauternes, Bordeaux

02

**Grape Variety:**  
93% Semillon  
7% Sauvignon Blanc

03

**Pairing:**  
Shellfish, lobster, crab, oysters,  
foie gras, roasted chicken, veal  
and pork dishes

04

**Serving:**  
Temperature: 14°C



#### **Vineyard Cultivation:**

In the late 18th century Château Suduiraut acquired a cartouche featuring the Suduiraut and Duroy coats of arms, and on 18 April 1855 the estate was classed as a Premier Cru. AXA Millésimes acquired Château Suduiraut in 1992 with the aim of preserving and perpetuating the estate's remarkable tradition of vineyard management and winemaking. The new management has enabled this great vineyard to fulfil its full potential in recent years. This grand vin is made from grapes selected from the finest terroirs of the property.



#### **Vinification:**

45% in new barrels, 55% from barrels of one vintage, aged for 20 months.



#### **Tasting Notes:**

Green gold in colour, Château Suduiraut 2013 presents a powerful nose with tropical aromas such as mango, as well as notes of wood and spice with a touch of verbena. The palate reflects the vintage's duality with a rich attack and smooth body, and is very generous with flavours of pineapple, star fruit and milky caramel. Tautness takes over for a fresh finish with notes of tangerine and white pepper. The minerality which comes from the terroir, combined with the year's intrinsic acidity, highlights the flavours and makes the finish more persistent.



#### **Soil Type:**

Gravelly, sandy clay soil



#### **Method:**

Organic

#### **Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

#### **Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

