



THE 2013 VINTAGE IN SAUTERNES AND BARSAC

“Exuberant, lively, full of vibrant fruit and beautifully balanced...” was the unanimous verdict on the 2013 vintage in Sauternes and Barsac, after a tasting of all the Grands Crus Classés wines at Château Guiraud on March 11th 2014. Does this smack of self-satisfaction? Well, possibly but that is because producers there think 2013 is a really terrific year.

As everywhere, the spring rains certainly affected flowering. However, the wet spring was followed by fine, dry (but not excessively so) weather in July and August and the warm, humid autumn that followed was ideal for an early and even development of botrytis.

The early stages of the harvest were particularly promising. Conditions were perfect for an excellent vintage and five days of high temperatures from September 22nd to September 26th led to rapid concentration in the pourries nobles grapes.

Harvesting began in the last week of September. The second and third selective pickings or tries took place between October 8th and October 25th,, slowed down by the rains which came at the beginning of the month. The competence and the speed of the harvesting teams was a crucial factor in this vintage, where an experienced eye was needed to select the berries and a rapid response was required to keep up with the botrytis and levels of concentration.

2013 was a vintage where producers in Sauternes and Barsac felt they were the lucky ones. The weather in the south of the Gironde was kind to them, as in 2007, which was, albeit, a very different year.

The 2013 wines are vibrant with aromatic yet elegant fruit, marked by notes of white and citrus fruit... peach, pear and lemon... They all show the same consistency and balance but with varying weight, depending on the property. In terms of complexity, 2013 has enough to make it a super vintage... a little more would have made it an extraordinary one.

Thanks to their beautiful acidity and elegant botrytis, the 2013s will certainly age well but in the meantime it is hard to resist the charm of these wines with their fresh, spring-like aromas and exuberance.

FOR FURTHER PRESS INFORMATION, PLEASE CONTACT:

Marie-Stéphane Malbec
Lettres de Châteaux
+33 (0)5 56 44 63 50
ms.malbec@lettres-de-chateaux.com