



**CHÂTEAU SUAU**  
**2<sup>ÈME</sup> GRAND CRU CLASSÉ EN 1855**  
**SAUTERNES - BARSAC**

Located northeast of the Barsac appellation, not far from where the rivers Ciron and Garonne meet, the chateau takes its name from Elie de Suau, councillor and officer of the Bordeaux Parliament who owned it in the 17th century. Chateau Suau which has long been in the hands of the Lur Saluces, is now owned by the Biarnès family. In 2015, the running of the vineyard was entrusted to Olivier Bernard and in his team from Domaine de Chevalier (Grand Cru Classé de Graves).

**VINEYARD :**

**TOTAL AREA :** 6,5 hectares  
**SOILS:** gravelly  
**VINES:** 100 % sémillon

**HARVEST :** handpicked of botrytised grapes, by successive selections through the vines.

**VINIFICATION AND AGEING :**

Slow pneumatic pressing, without destemming.  
 Cold settling in barrels.  
 Fermentation, and ageing (20 months) in barrels.

**PRODUCTION :** 10 000 BOTTLES

**PACKAGING:**

- **BOTTLE :** 50 CL (ALIENOR MODEL)
- **6 BOTTLES FLAT WOODEN BOX, ORANGE-LACQUERED WITH HOT GOLD**

**OWNER:** FAMILLE BIARNÈS

**EXPLOITANT:** S.C. DOMAINE DE CHEVALIER FAMILLE BERNARD  
**ADMINISTRATEUR - GÉRANT :** Olivier BERNARD

**DIRECTEUR ADJOINT :** Rémi EDANGE

**DIRECT. TECHNIQUE :** Thomas STONESTREET

**RESPONSABLE EXPLOITATION :** Hugo BERNARD

**RESPONSABLE QUALITÉ :** Thomas MEILHAN

**COM. DIGITALE :** Hugues LAYDEKER

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 SAUTERNES  
 APPELLATION SAUTERNES CONTRÔLÉE  
 MIS EN BOUTEILLE À LA PROPRIÉTÉ  
 DOMAINE DE CHEVALIER EXPLOITANT  
 À SAUTERNES - BORDEAUX - FRANCE  
 SÉMILLON 100 %



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**2015**

**A.O.C. SAUTERNES-BARSAC**  
**100 % SÉMILLON**

**ALC. 13,5 % VOL.**

**HARVEST : 4 PICKINGS**  
**FROM SEPTEMBER 15 TO OCTOBER 2**

**2015**

**SUNNY AND DRY YEAR**

- **Very dry spring** with a beautiful flowering in late May-early June.
- **Sunny and dry summer**, with some stormy episodes. The drought continues and becomes worrisome in July, resulting in some hydric stress to the vines. Fortunately, in August, there is some welcome rain which stops the stagnation and allows the vines to continue towards maturity. There is an early and regular “véraison” [color change].
- **Sunny September** without excessive heats, cool nights.

**TASTING**

*On the nose, a subtle blend of white flowers, soft and delicate, with orange citrus and sweet spices - ethereal with great freshness... The palate echoes the nose : the tactile sensations are delicate, fruity, fresh and exquisite. Great richness in a beautiful mineral acidity tension. Very good drinkability, but worth waiting in the cellar ...*

