



Château Le Juge Sweet white 2011

AOC Sauternes, Bordeaux, France

Château Le Juge (17th century) owes its name to a judge who lived there after the Revolution. Today, it is the 6th generation of winegrowers who run the family property.

TERROIR

Clay, sand and gravel.

IN THE VINEYARD

The grapes are harvested by hand by 5 successive sorts.

WINEMAKING

Gravity filling of the press and pneumatic pressing (avoids oxidation and promotes aromatic expression), slow fermentation in low-capacity stainless steel tanks.

AGEING

50% of the wine is aged in stainless steel vats for 18 to 24 months, allowing the freshness and aromatic intensity of this terroir to be preserved. 50% of the wine is aged in one-year-old oak barrels to increase volume on the palate.

VARIETALS

Sémillon 70%, Sauvignon 20%, Muscadelle 10%

Contains sulphites.

AGEING POTENTIAL

10 to 15 years, Over 15 years

TASTING

This Sauternes is characterized by its fruitiness, notes of citrus fruits and botrytised grapes, its creaminess and its finesse. On the palate we find a very nice volume with notes of honey. Very nice finish.

FOOD PAIRINGS

Serve at 10/12°C with foie gras, cheeses such as Roquefort, or simply as an aperitif wine.

REVIEWS AND AWARDS

LE GUIDE
HACHETTE
DES VINS

1 étoile
Le Guide Hachette des Vins

