



FINE & RARE WINES

10 SEPTEMBER 2009

FOOD
GLORIOUS
FOOD

THAT'S NOBLE ROT

Amongst the world's most luscious dessert wines, Sauternes are also some of the most complex. Specific climatic conditions encourage the development of "noble rot" which gives rise to a dessert wine only produced in the finest years.

This sale will feature 19 cases of Château Suduiraut from the superb 2001 vintage in Sauternes. 2001 was a great year for Sauternes as the conditions were ideal for the development of "noble rot", a fungus also known as *Botrytis cinerea*. This naturally occurring fungus is prolific in the Sauternes area due to the proximity of the Garonne and Ciron rivers which create the warm and humid climate that offers a natural breeding ground for it to flourish. In ideal weather conditions the fungus grows onto the grape skin, feeding on the moisture from within, concentrating the juice into a rich sticky pulp. It is this rich, sticky pulp that creates a wine that has flavours of marmalade, barley sugar, apricot and honey.





PRODUIT DE SAUTERNES
CHATEAU
Château Suduiraut
1ER CRU CLASSE EN 1855
SAUTERNES
APPELLATION SAUTERNES CONTROLEE
2001
LE CHATEAU SUDUIRAUT, PROPRIETAIRE A PREIGNAN

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A dessert wine par excellence, Château Suduiraut, 2001 works well with fruit-based desserts such as tarte tatin, summer pudding or a simple fresh fruit salad. It also works well with more savoury conclusions to your meal such as soft blue cheeses like Roquefort. The Château Suduiraut 2001 is so good that it would work well during your meal. Try it with a starter of foie gras, lightly spicy foods, especially Asian dishes, or poultry dishes that suit a fruit-based sauce such as duck à l'orange.

Alongside the delicious Château Suduiraut, 2001 which is estimated at £800-1000 per lot (24 bottles), the sale will also offer other Sauternes and Barsac such as a mixed lot of Château Climens, Château Coutet and Château Doisy-Daëne all from the excellent 1996 vintage, estimated at £550-650 per lot and Château Climens, 1988 estimated at £600-800 per case (12 bottles).





ANYONE FOR PORT?

Who can resist a deep-coloured, rich, sweet, spicy, warming glass of Port after a long dinner? From Portugal's Douro valley, Port is the product of Portuguese invention and British entrepreneurial spirit.

The sale boasts fine ports by the leading houses including 12 bottles of Croft 1963 estimated at £400-500, 24 bottles of Warre 1963 estimated at £500-700 per dozen, 12 bottles of Taylor's 1963 estimated at £700-900 and 96 bottles of Graham's 1977 estimated at £600-800 per 24 bottles.

Cockburn was first founded in 1815 whilst Graham's was originally founded as a textile company in the 1820s and only joined the Port trade after accepting the wine as a payment for debt. Taylor's was established in 1692 and was the first shipper to buy a property in the Douro valley thus establishing itself as a leading Port house. Warre may be the oldest of the British port firms, dating back to the 1670s.

Cheeses such as Stilton and Cheddar have long since been the traditional accompaniments to Port. However, the vintage Ports on offer in this sale would also work well with chocolate and chocolate based desserts such as a rich chocolate fondant doused in a raspberry coulis.



“It should feel like liquid
fire in the stomach...
it should burn like
inflamed gunpowder...
it should have the tint of ink...
it should be like the sugar
of Brazil in sweetness
and spices of India
in aromatic flavour.”

ASSOCIATION OF PORT WINE
SHIPPERS, 1754.



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ENQUIRIES

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