

Château de Rayne Vigneau

1er Grand Cru Classé de Sauternes

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History

Rayne Vigneau's vineyard lies on a splendid gravel mound, overlooking Sauternes near the village of Bommès and forming the third highest point in the area after Yquem. These slopes have seen a dozen generations take charge of this estate since it was founded by Gabriel de Vigneau in the early 17th century.

Madame de Rayne, née Catherine de Pontac, bought the Domaine du Vigneau in 1834. Under her ownership, the estate reached the envied rank of premier Grand Cru Classé of Sauternes in the famous 1855 classification. Albert de Pontac, great nephew of Madame de Rayne, named the domain "Rayne Vigneau".

Significant investments and a considerable amount of work have been done by the successive owners for the quality of the wines. Today, Château de Rayne Vigneau is a true benchmark for the Sauternes appellation. Its style, intensely fresh and long, stands out vintage after vintage. It is a rare and singular wine. The legend says that its amazingly deep golden colour is an expression of its soil, rich in precious stones.

Appellation

Sauternes

Topography

The superb 84-hectare Rayne Vigneau estate, is located on a mound overlooking the Sauternes countryside.

Surface of the vineyard

84 hectares

Soil

The soil of these vineyards, mainly gravel and sand with clay subsoil, are surprisingly rich in agates, amethysts, onyx, and even sapphires.

Grape varieties

74 % Sémillon
24 % Sauvignon Blanc
2 % Muscadelle

Average age of the vines

30 years

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

Average yields

10 to 15 hl/ha depending on the vintage

Winemaking

The grapes are slowly attacked by botrytis cinerea, or “noble rot”, towards the end of the growing season. They are then harvested in several waves, and picked only when perfectly ripe and botrytised. Depending on the vintage, pickers may need to go through the vineyard from 4 to 8 times. Rayne Vigneau owns a brand new wine press, where each lot, carefully selected, is slowly squeezed.

The resulting juice (must) is allowed to settle for 24 hours before being poured into barrels (part of them are new oak) where fermentation will take place. This lasts for between 2 and 4 weeks in a cellar whose temperature is controlled. The wine spends between 12 and 18 months in barrels (50 % of which are new oak), and is then blended and bottled.

Production

Around 38 000 bottles

Team

Owner
Financière Trésor du Patrimoine
(Président : Derek Rémy Smith)

Director
Vincent Labergère

Vineyard Manager
Guillaume Rateau

Consultant Oenologist
Henri Boyer



Winery and vineyard visits

Professionals only, by appointment.
Sales through the Bordeaux négoce.



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