

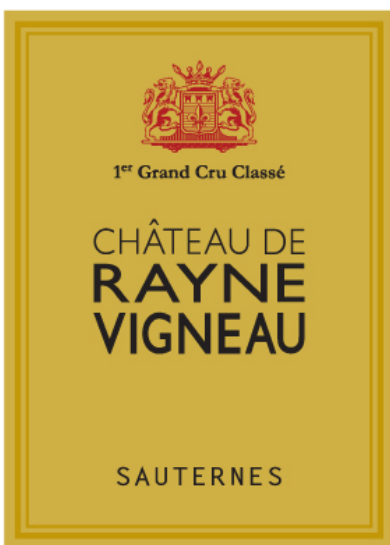
Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



Vintage 2012



Terroirs

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

Surface of the vineyard

84 ha

Planting density

6666 Vines / ha

Average Age of the vines

31 years

Appellation

1er Grand Cru Classé de Sauternes en 1855

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



1^{er} Grand Cru Classé

CHÂTEAU DE RAYNE VIGNEAU

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Climatic Conditions

The 2012 winegrowing season was characterized by difficult weather conditions that required a great deal of vigilance in the vineyard. There were only five days when

we were able to harvest small quantities of grapes with excellent qualitative potential. These premium quality batches are at the heart of our 2012 blend.

Ripening phases

Bud break: early April

Flowering: around 5 June

Start of ripening: around 15 August

Harvest

From October 10th to November 2nd

Yields

14 hl / ha

Winemaking

The grapes were fermented in French oak barrels in a temperature controlled winery. The wine then is matured for 18 months in the barrels, with 40% new barrels being used for this vintage.

Production

21 000 bottles

The blend

80% Sémillon

20% Sauvignon blanc

Tasting notes

The elegant straw yellow colour of Château de Rayne Vigneau 2012 still has shimmering green reflections. Acacia blossom is the first aromatic impression, subtle and discreet, pointed up with grapefruit zest. This floral delicacy is repeated in the honeyed smoothness.

Awards & Comments

La Revue du Vin de France: 15/20

Neal Martin: 91-93/100

Jancis Robinson: 16/20



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