

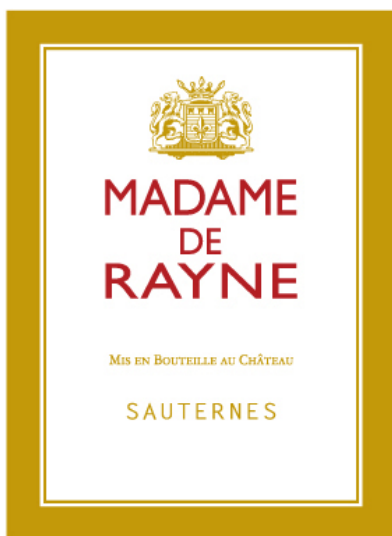
Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

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

6 666 Vines / ha

Average Age of the vines

32 years

Appellation

Sauternes

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

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

65 000 bottles

The blend

Tasting notes

The presence of light green reflections enhancing the pale yellow colour is a reminder of the youth of this vintage. The nose, initially floral, light and subtle, then becomes more heady with aromas of pear and quince jelly. A balance of liveliness and generosity coats



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