

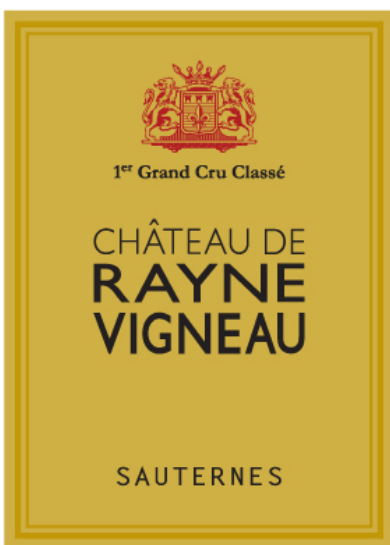
Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



Vintage 2010



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

31 years

Appellation

Sauternes, 1er Grand Cru Classé de 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

A great vintage for Sauternes. The weather pattern included considerable night/day thermal variations through the summer, and periods of drought as from July. Botrytis struck in 2 waves, causing 3 to 4 pickings according to the plots and resulting in complex flavours.

Ripening phases

Flowering : June 4th
Véraison : August 13rd

Harvest

Sauvignon : from September 29th to October 23rd
Semillion : from October 1st to November 2nd

Yields

25.72 hl / ha

Winemaking

The grapes are fermented in French oak barrels in a temperature controlled winery. The wine then is matured for 18 months in the barrels, with 40 to 50% new barrels being used for each vintage.

Production

75 000 bottles

The blend

80% Sémillon
20% Sauvignon

Tasting notes

A very fresh nose, both lively and intense. Instantly aromatic and reminiscent of citrus fruit, especially grapefruit, closely followed by fresh apricots. The touch is silky-smooth on the palate. The volume then grows gradually, producing mangolike flavours.

Awards and distinctions

WineSpectator: 94 / 100
James Suckling: 93 / 100
Decanter: 18,5 / 20
Jancis Robinson: 17 / 20
Bettane & Desseauve: 19 / 20



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