

Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



Vintage 2009



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, 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

Thanks to quite ideal weather conditions, this is an exceptional vintage for Sauternes. The combination of cool nights, misty mornings and very sunny days caused botrytis to set in quickly and evenly.

Ripening phases

Flowering : June, 1st
Véraison : August, 11st

Harvest

Sauvignon : from September 10th to October 13rd
Semillion : from September 29th to October 16th

Yields

22, 59 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

96 500 bottles

The blend

80% Sémillon
20% Sauvignon Blanc

Tasting notes

The nose is amazingly intense, showing delicate hints of apricot, mint and ginger. The first impression on the palate is supple and yet fresh, then revealing some very luscious flavours while remaining perfectly in balance.

Awards & Press Comments

Neal Martin: 93+ / 100
Jancis Robinson: 17 / 20
Bettane & Desseauve: 18 / 20
Wine Spectator: 93 / 100



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