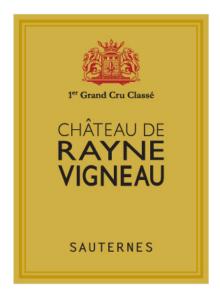
Premier Grand Cru Classé de Sauternes en 1855







# Vintage 2009



# Appellation

Sauternes, Grand Cru Classé de 1855

#### **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

## Farming method

Parcel management of soil and vineyard. Certified sustainable farming.







#### 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



Château de Rayne Vigneau Le Vigneau - 33210 Bommes Telephone : +33 (0)5 56 76 61 63 chateau@raynevigneau.fr