

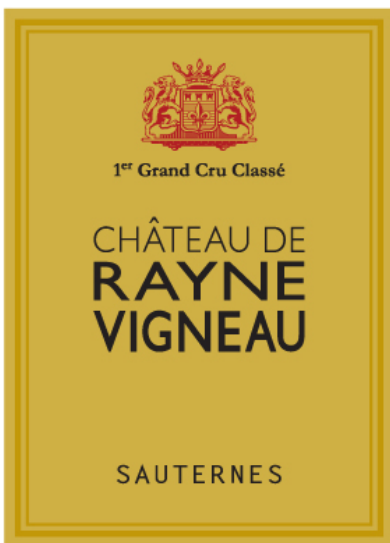
# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## Vintage 2008



## Terroirs

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

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## Surface of the vineyard

84 ha

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## Planting density

6 666 Vines / ha

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## Average Age of the vines

31 years

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## Appellation

Sauternes, 1er Grand Cru Classé en 1855

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## Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



1<sup>er</sup> Grand Cru Classé

# CHÂTEAU DE RAYNE VIGNEAU

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## *Climatic Conditions*

2008 has been a true patience test in order to obtain fruity and very well-balanced wines. A cleaning harvest started on 25th September. The weather at that time was amazingly nice and botrytis took a long time to settle. Our patience was rewarded.

## *Ripening phases*

Flowering: 2nd June / Véraison (colour change in berries): 13th August

## *Harvest*

The harvest started at the beginning of the month of October.

## *Yields*

12,03 hl / ha

## *Winemaking*

The grapes are attacked by botrytis cinerea and are then harvested in several waves. Each lot, carefully selected, is slowly squeezed. Part of the grapes are fermented in new oak barrels. It lasts for 2 to 4 weeks in a temperature-controlled cellar. The wine spends between 12 and 18 months in barrels (50 % of which are new oak), and is then blended and bottled.

## *Production*

58 500 bottles

## *The blend*

80% Sémillon / 20% Sauvignon Blanc

## *Tasting notes*

Topaz yellow colour. Intense on the nose. A fantastic floral potential of acacia, orange blossom and also bergamot. The attack on the palate is supple with lots of freshness. Fantastic harmony alcohol / sugar / acidity. An enticing wine showing an exciting aromatic range.

## *Awards & Comments*

Neal Martin: 92 / 100  
Commended at "Decanter World Wine Awards 2011"  
Bettane & Desseauve 2012: 16 / 20  
Jancis Robinson: 16,5 / 20



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