

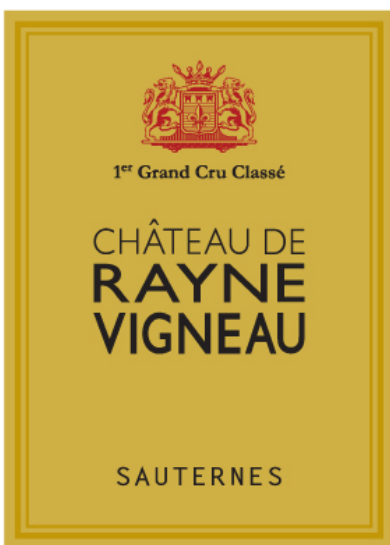
Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



Vintage 2007



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

30 years

Appellation

Sauternes, 1er Grand Cru Classé en 1855

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



1^{er} Grand Cru Classé

CHÂTEAU DE RAYNE VIGNEAU

2/2

Climatic Conditions

The rainy episodes of July and August allowed Botrytis to develop on the vineyard. Then, with the rain in September, the noble rot really started. Five passages through the vineyard were necessary for this vintage.

Ripening phases

Flowering: mid May, over 4 weeks

Harvest

From 10th September until 25th October, with 5 successive passages through the vines

Yields

23,39 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

80 000 bottles

The blend

80% Sémillon
20% Sauvignon Blanc

Tasting notes

Golden appearance with honey tints. Very expressive nose that develops aromas of dried oranges and lemon zest, predicting a great freshness. On the palate, the wine is full bodied and shows a remarkable balance between sugar and acidity.

Awards & Comments

Neal Martin: 95 / 100
Wine Spectator: 95 / 100
Decanter: 19 / 20



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