

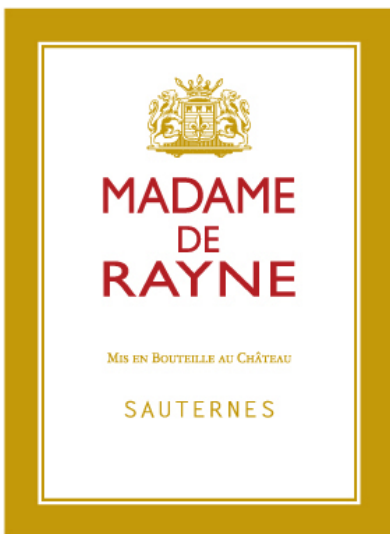
# Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

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.

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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

32 years

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## Appellation

Sauternes

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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*

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 11th

## *Harvest*

From September 15th to October 16th

## *Yields*

22.49 hl / ha

## *Winemaking*

After a slow squeeze, the resulting juice (must) is allowed to settle for 24 hours before being poured into barrels (part of them are new oak) where fermentation will take place. This lasts for between 2 and 4 weeks in a cellar whose temperature is controlled. The wine spends between 12 and 18 months in barrels (10-15% of which are new oak).

## *Production*

36 900 bottles

## *The blend*

Sémillon 85 %  
Sauvignon 15 %

## *Tasting notes*

A lovely refreshing nose, floral notes, that shows, then, intense apricot aromas. Silky palate, a velvet sensation fills the mouth, followed by strong notes of apricot. The opulence of the 2009 vintage develops on the finish, displaying the potential of this wine.



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