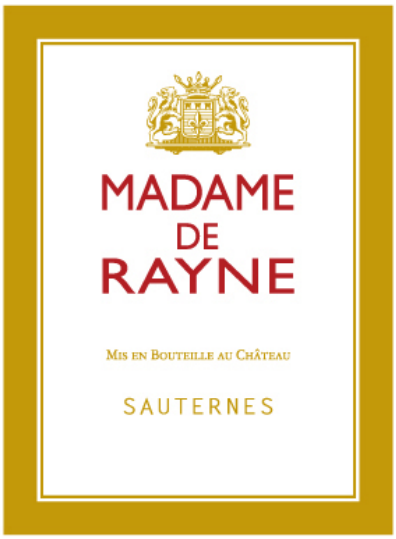
Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

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

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.

1er Grand Cru Classé

CHÂTEAU DE
RAYNE
VIGNEAU

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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