

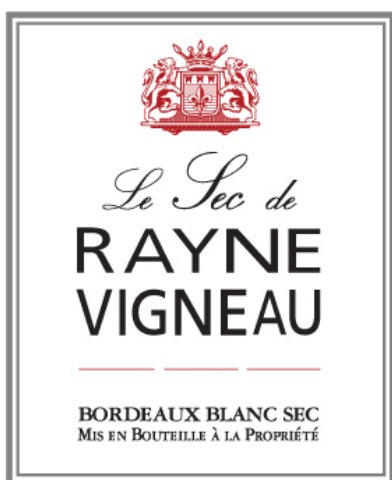
# *Le Sec de Rayne Vigneau*

*Bordeaux Blanc Sec*

1/2



## *Vintage 2011*



## *Terroirs*

Sandy gravels with clay subsoil

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## *Surface of the vineyard*

7 ha

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## *Planting density*

6 666 Vines / ha

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## *Average Age of the vines*

25 years

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## *Appellation*

Bordeaux Blanc Sec

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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*

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

## *Ripening phases*

Flowering: around 25th May

Véraison: around 20th July

## *Harvest*

12th - 19th September

## *Yields*

27,68 hl / ha

## *Winemaking*

The grapes are quickly and lightly pressed after a period of prefermentation maceration. Vinification is carried out in oak vats. These are temperature controlled and equipped with paddles, enabling maturing on fine lees and regular stirring.

## *Production*

21 000 bottles

## *The blend*

100% Sauvignon Blanc

## *Tasting notes*

This wine has a bright yellow straw colour. Fresh and lively nose, very expressive, opens on notes of citrus fruits (grapefruit) and develops then into exotic fruits. Fresh and perfectly balanced, this wine displays a filling and delicious sensation in the mouth.

## *Awards & Comments*

James Suckling: 92/100

"Wow. This is very layered with minerals, salt, dried apples, lime and pears on the nose and palate. Full body, bright acidity and a long, long finish. Wonderful intensity. A surprise of the tasting. Drink now."

Wine Spectator: 90 / 100



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