

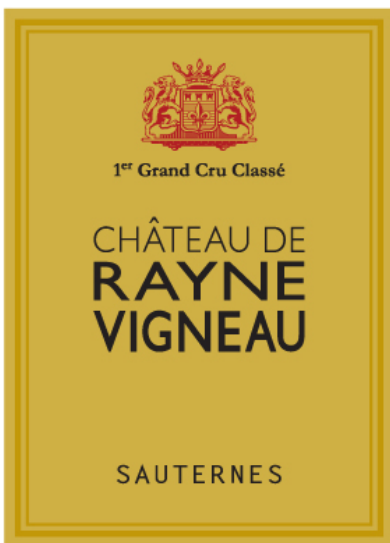
# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## Vintage 2006



## 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

29 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*

As soon as 11th September, we started a "cleaning harvest" on a few parcels of Sauvignon Blanc.

The noble rot appeared mid September and expanded extremely quickly on the rest of the vineyard. We had to react fast: the harvest were short and fast, bringing low yields to the cellar.

## *Ripening phases*

Flowering: 3rd June / Véraison (colour change in berries): 13th August

## *Harvest*

Starting mid September

## *Yields*

16,36 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

## *Production*

78 500 bottles

## *The blend*

80% Sémillon / 20% Sauvignon Blanc

## *Tasting notes*

Pale appearance with straw coloured hints. The nose is delicate, very precise, and intense on green lemon. The palate is round and supple with citrus fruits, that gave it lots of freshness. It is a Sauternes to enjoy with food.

## *Awards & Press Comments*

Neal Martin: 92 / 100  
Gault & Millau: 17 / 20  
Bettane & Desseauve: 17 / 20  
VINUM: 16 / 20



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bottled.