

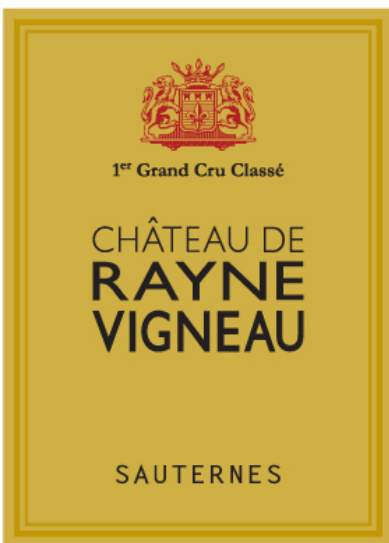
# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## Vintage 2005



## 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

Sauterne, 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*

This vintage benefited from exceptional climatic conditions, producing one of the chateau's best vintages. These excellent conditions made a flowering perfectly homogeneous in June. The harvest was performed under a very sunny weather in 4 passages through the vines.

## *Ripening phases*

Flowering: beginning of June  
Véraison : mid August

## *Harvest*

From September the 20th to October the 26 th

## *Yields*

24,89 hl/h 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*

119 000 bo bottles

## *The blend*

80% Sémillon  
20% Sauvignon Blanc

## *Tasting notes*

Lovely golden colour. Citrus fruit and cooked fruits on the nose, intertwined with touches of white flowers and white plum. Full bodied on the palate, powerful, yet very fresh. Wine for cellaring (over 30 years), but can be enjoyed as soon as 2010.

## *Awards & Press Comments*

Neal Martin: 91+ / 100  
Wine Spectator: 92 / 100  
Decanter: 19 / 20



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