

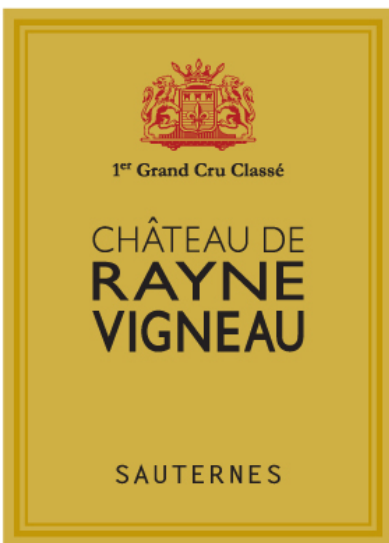
Château de Rayne Vigneau

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.

Surface of the vineyard

84 ha

Planting density

6 666 Vines / ha

Average Age of the vines

32 years

Appellation

Sauterne, 1er Grand Cru Classé en 1855

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



1^{er} 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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