

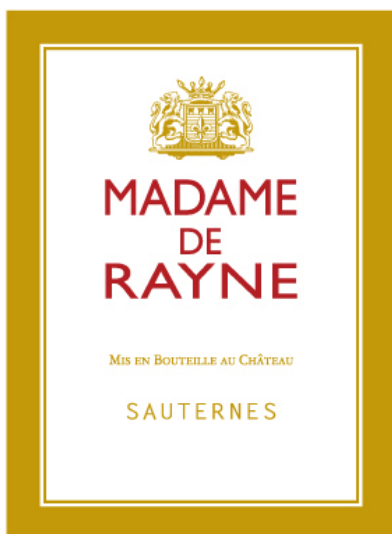
Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

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.

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.



1^{er} 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 : June 3rd
Véraison : August 13th

Harvest

Mid-September

Yields

15.36 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

57 000 bottles

The blend

Semillon 90%
Sauvignon 10%

Tasting notes

Madame de Rayne 2006 displays aromas of apricot and Mirabelle plum, a lovely rounded palate, with a good balance between acidity and sugar, a lot of flavours.



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