

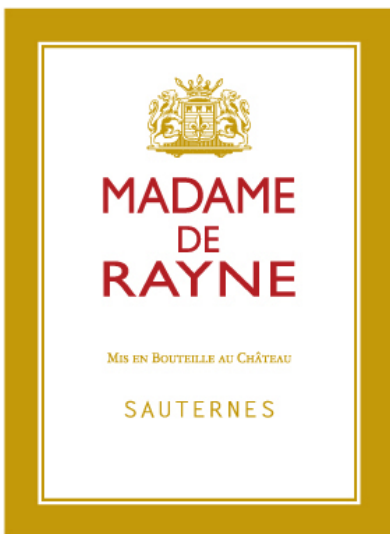
Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

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

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

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 20th to October 26th

Yields

24.89 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

63 900 bottles

The blend

Semillon 75%
Sauvignon 25%

Tasting notes

The wine shows an enticing nose of Greengage plum, blackberry, quince and marmalade. The palate is well balanced without heaviness, and develops into menthol notes towards the finish.



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