

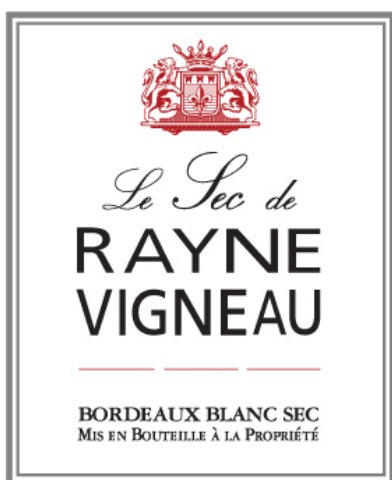
# Le Sec de Rayne Vigneau

Bordeaux Blanc Sec

1/2



## Vintage 2010



## 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

7 ha

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## Planting density

6 666 Vines / ha

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## Average Age of the vines

25 years

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## Appellation

Bordeaux Blanc Sec

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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*

Like the Grand Vin, Le Sec de Rayne Vigneau benefited from the substantial investments made at the property : a study of the terroir by Xavier Choné in 2002 and on which the restructuring of the vineyard was based.

## *Ripening phases*

Flowering: last week of May / Véraison (change of colours in berries) : 1st week of August

## *Harvest*

From 1st September 2010 to 13th September 2010

## *Yields*

48,21 hl / ha

## *Winemaking*

The grapes are quickly and lightly pressed after a period of pre-fermentation maceration. Vinification is carried out in oak vats. These are temperature controlled and equipped with paddles, enabling maturing on fine lees and regular stirring.

## *Production*

31 000 bottles

## *The blend*

100% Sauvignon Blanc

## *Tasting notes*

Le Sec de Rayne Vigneau 2010, has a lively, fresh bouquet that develops notes of lime and grapefruit. On the palate, the attack is vigorous, presenting a delightful freshness with aromas of pear.

## *Awards & Comments*

Wine Spectator: 89 / 100



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