

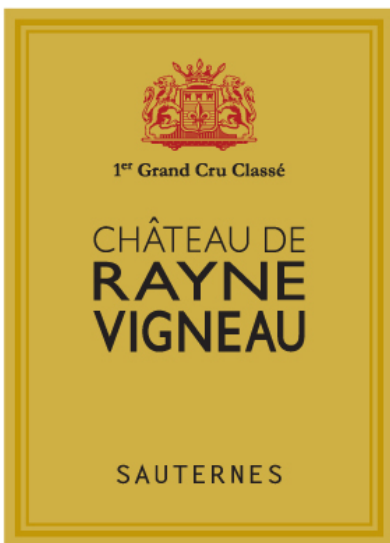
# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## Vintage 2003



## 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

Sauternes, 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*

The very warm temperatures in August (average temperature of 32 °C against 26 °C usually) led us to think we would be harvesting early. We had to clean the vineyard at the end of August to remove the grapes that were damaged by the heat. Noble rot appeared uniformly as an explosion at the beginning of September. We had to harvest quickly in a few fast waves.

## *Ripening phases*

Flowering: mid May / Véraison (colour change in berries): end of July

## *Harvest*

From 15th to 25th September

## *Yields*

19,32 hl / ha

## *Winemaking*

The grapes are attacked by botrytis cinerea and are then harvested in several waves. Each lot, carefully selected, is slowly squeezed. Part of the grapes are fermented in new oak barrels. It lasts for 2 to 4 weeks in a temperature-controlled cellar. The wine spends between 12 and 18 months in barrels (50 % of which are new oak), and is then blended and bottled.

## *Production*

113 000 bottles

## *The blend*

80% Sémillon / 20% Sauvignon Blanc

## *Tasting notes*

Golden wine. Opulent vintage. Very intense on the nose with notes of marmalade and exotic fruits. The wine is ample on the palate showing confit and weight. The length is considerably long.



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