

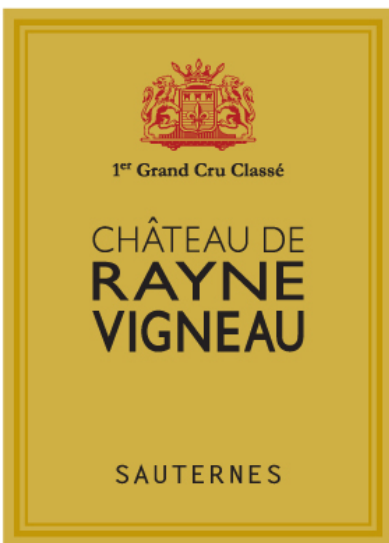
# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## Vintage 2002



## 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

31 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.



1<sup>er</sup> Grand Cru Classé

# CHÂTEAU DE RAYNE VIGNEAU

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## *Climatic Conditions*

2002 was a difficult vintage in the vineyard! We experienced one of the driest growing season followed by a summer with less sunshine than usual. The harvest season lasted over several weeks with several passages through the vines to make sure we were picking only perfectly roasted grapes.

## *Ripening phases*

Flowering: mid May  
Véraison: end of July

## *Harvest*

from the beginning of September until the beginning of November

## *Yields*

15,88 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*

89 000 bottles

## *The blend*

80% Sémillon  
20% Sauvignon Blanc

## *Tasting notes*

A complex wine, naturally rich, dominated by fruits, with hints of Sauvignon Blanc. The acidity is perfectly balanced by flavours of white plum, pear and exotic fruits. Perfect balance between sugar and alcohol with a very long length.

## *Awards & Comments*

Neal Martin: 90 / 100  
Guide d'achat des Crus RVF 2007: 16,5 / 20  
Guide Hachette des Vins 2006



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