

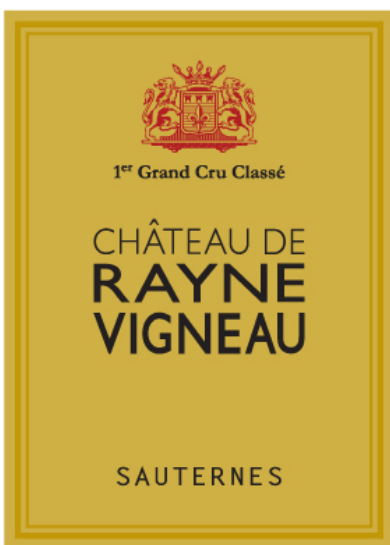
Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



Vintage 2004



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

33 years

Appellation

Sauternes, 1er Grand Cru Classé en 1855

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

A lot of care and attention allowed us to obtain a good concentration and a wine of a great quality. Six passages were necessary on some plots to clean and remove grey rot.

Ripening phases

Flowering: beginning of June
Véraison : mid August

Harvest

From 15th September until the end of October

Yields

23 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

80 000 bottles

The blend

80% Sémillon
20% Sauvignon Blanc

Tasting notes

Oak, cooked lemon. Delicate wooden notes with aromas of grilled almonds. The wine is perfectly poised and subtle. Perfect balance between acidity and sugar. Delicious and as always elegant on the whole!

Awards & Comments

Neal Martin: 92 / 100
Decanter: 17,5 / 20



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