

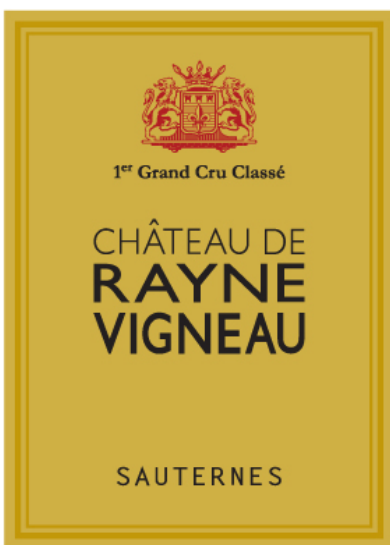
# Château de Rayne Vigneau

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.

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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

33 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*

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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