

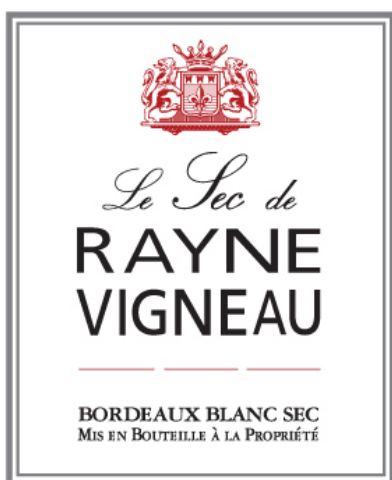
# *Le Sec de Rayne Vigneau*

*Bordeaux Blanc Sec*

1/2



## *Vintage 2012*



## *Terroirs*

Sandy gravels with clay subsoil

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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*

The 2012 vintage was influenced by a rather difficult climate, requiring a constant vigilance in the vineyard.

A very cold and rainy Spring followed by a rather dry summer, slowing down the growing cycle of the vine.

We harvested in September beautiful berries with very low yields.

## *Ripening phases*

Budbreak: beginning of April

Flowering: around 5th June

Véraison: around 15th August

## *Harvest*

from 4th to 13th September

## *Yields*

44,25 hl / ha

## *Winemaking*

The grapes are quickly and lightly pressed after a period of prefermentation 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*

37 000 bottles

## *The blend*

100% Sauvignon Blanc

## *Tasting notes*

Lovely greenish colour with a grey silver tint. The intensity on the nose is surprising, displaying strong notes of "blackcurrant bud". The palate reveals a soft grapefruit, delicately intertwined with flint notes. The acidulous finish is exquisite.

## *Press Comments*

James Suckling: 91/100

"A white with sliced apple, pineapple and green mango character. Full-bodied, fruity and rich. Extremely well-done dry white from here. Drink now."



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