

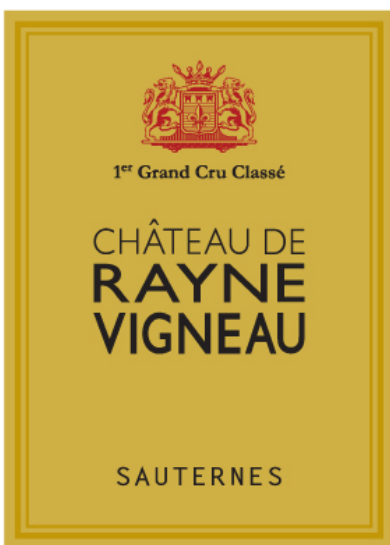
# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## Vintage 2009



## 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

32 years

---

## Appellation

Sauternes, Grand Cru Classé de 1855

---

## Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



1<sup>er</sup> Grand Cru Classé

# CHÂTEAU DE RAYNE VIGNEAU

2/2

## *Climatic Conditions*

Thanks to quite ideal weather conditions, this is an exceptional vintage for Sauternes. The combination of cool nights, misty mornings and very sunny days caused botrytis to set in quickly and evenly.

## *Ripening phases*

Flowering : June, 1st  
Véraison : August, 11st

## *Harvest*

Sauvignon : from September 10th to October 13rd  
Semillion : from September 29th to October 16th

## *Yields*

22, 59 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*

96 500 bottles

## *The blend*

80% Sémillon  
20% Sauvignon Blanc

## *Tasting notes*

The nose is amazingly intense, showing delicate hints of apricot, mint and ginger. The first impression on the palate is supple and yet fresh, then revealing some very luscious flavours while remaining perfectly in balance.

## *Awards & Press Comments*

Neal Martin: 93+ / 100  
Jancis Robinson: 17 / 20  
Bettane & Desseauve: 18 / 20  
Wine Spectator: 93 / 100



Château de Rayne Vigneau  
Le Vigneau - 33210 Bommes  
Telephone : +33 (0)5 56 76 61 63  
chateau@raynevigneau.fr