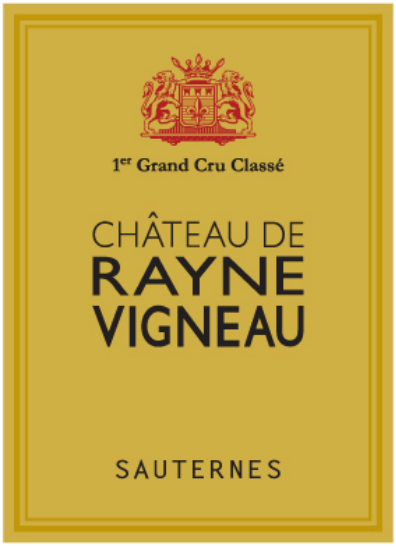
Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

Vintage 2008



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

31 years

Appellation

Sauternes, 1er Grand Cru Classé en 1855

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.

1er Grand Cru Classé

CHÂTEAU DE
RAYNE
VIGNEAU

Climatic Conditions

2008 has been a true patience test in order to obtain fruity and very well-alanced wines.
A cleaning harvest started on 25th September. The weather at that time was amazingly
nice and botrytis took a long time to settle.
Our patience was rewarded.

Ripening phases

Flowering: 2nd June / Véraison (colour change in berries): 13th August

Harvest

The harvest started at the beginning of the month of October.

Yields

12,03 hl / ha

Winemaking

The grapes are attacked by botrytis cinerea and are then harvested in several waves. Each lot, carefully selected, is slowly squeezed. Part of the grapes are fermented in new oak barrels. It lasts for 2 to 4 weeks in a temperature-controlled cellar. The wine spends between 12 and 18 months in barrels (50 % of which are new oak), and is then blended and bottled.

Production

58 500 bottles

The blend

80% Sémillon / 20% Sauvignon Blanc

Tasting notes

Topaz yellow colour. Intense on the nose. A fantastic floral potential of acacia, orange blossom and also bergamot. The attack on the palate is supple with lots of freshness. Fantastic harmony alcohol / sugar / acidity. An enticing wine showing an exciting aromatic range.

Awards & Comments

Neal Martin: 92 / 100
Commended at "Decanter World Wine Awards 2011"
Bettane & Desseauve 2012: 16 / 20
Jancis Robinson: 16,5 / 20

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