

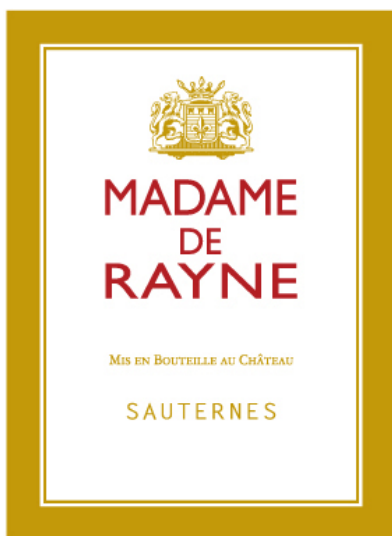
# Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

1/2



## Vintage 2006



## 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

32 years

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## Appellation

Sauternes

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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*

As soon as 11th September, we started a "cleaning harvest" on a few parcels of Sauvignon Blanc. The noble rot appeared mid September and expanded extremely quickly on the rest of the vineyard. We had to react fast: the harvest were short and fast, bringing low yields to the cellar.

## *Ripening phases*

Flowering : June 3rd  
Véraison : August 13th

## *Harvest*

Mid-September

## *Yields*

15.36 hl / ha

## *Winemaking*

After a slow squeeze, the resulting juice (must) is allowed to settle for 24 hours before being poured into barrels (part of them are new oak) where fermentation will take place. This lasts for between 2 and 4 weeks in a cellar whose temperature is controlled. The wine spends between 12 and 18 months in barrels (10-15% of which are new oak).

## *Production*

57 000 bottles

## *The blend*

Semillon 90%  
Sauvignon 10%

## *Tasting notes*

Madame de Rayne 2006 displays aromas of apricot and Mirabelle plum, a lovely rounded palate, with a good balance between acidity and sugar, a lot of flavours.



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