

Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



Vintage 2002



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.



1^{er} Grand Cru Classé

CHÂTEAU DE RAYNE VIGNEAU

2/2

Climatic Conditions

2002 was a difficult vintage in the vineyard! We experienced one of the driest growing season followed by a summer with less sunshine than usual. The harvest season lasted over several weeks with several passages through the vines to make sure we were picking only perfectly roasted grapes.

Ripening phases

Flowering: mid May
Véraison: end of July

Harvest

from the beginning of September until the beginning of November

Yields

15,88 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

89 000 bottles

The blend

80% Sémillon
20% Sauvignon Blanc

Tasting notes

A complex wine, naturally rich, dominated by fruits, with hints of Sauvignon Blanc. The acidity is perfectly balanced by flavours of white plum, pear and exotic fruits. Perfect balance between sugar and alcohol with a very long length.

Awards & Comments

Neal Martin: 90 / 100
Guide d'achat des Crus RVF 2007: 16,5 / 20
Guide Hachette des Vins 2006



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