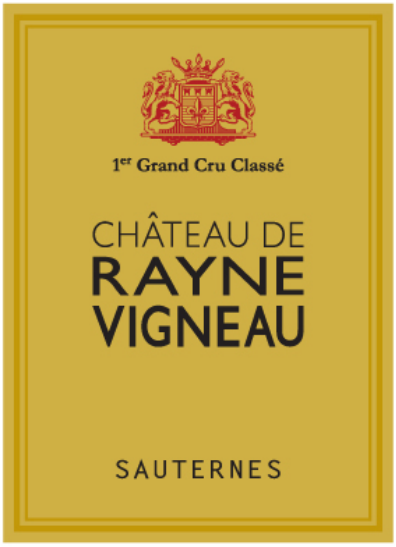
Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

Vintage 2011



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

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.

1er Grand Cru Classé

CHÂTEAU DE
RAYNE
VIGNEAU

Climatic Conditions

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

Ripening phases

Flowering: 25th May
Véraison (colour change in berries) : Sauvignon Blanc 20th July, Sémillon 30th July

Harvest

Sauvignon Blanc : 12th to 19th September
Sémillon: 14th September to 14th October

Yields

9.40 hl / ha

Winemaking

This vintage was harvested remarkably early. The pickers rapidly selected botytrised grapes with just two passages through the vineyard.
The grapes were fermented in French oak barrels in a temperature controlled winery. The wine then is matured for 18 months in the barrels, with 40% new barrels being used for this vintage.

Production

33 600 bottles

The blend

90% Sémillon / 10% Sauvignon Blanc

Tasting notes

The 2011 vintage shows good balance between freshness and opulence. The noble rot left the fruit of the grapes intact. On-the-vine selections of botrytised grapes were concentrated in a short spell of time, creating a powerful well-balanced wine with aromatic finesse.

Awards & Distinctions

Wine Spectator: 96 / 100
Robert Parker: 95 / 100
James Suckling: 95 / 100
Decanter: 17,5 / 20
Bettane & Desseauve: 17,5 / 20
Jancis Robinson: 17,5 / 20

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