

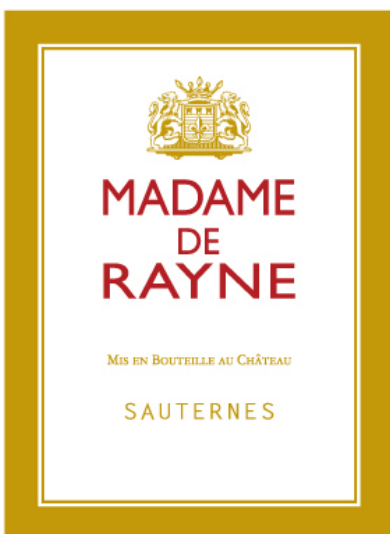
# Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

1/2



## 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.

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## Surface of the vineyard

84 ha

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## Planting density

6666 Vines / ha

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## Average Age of the vines

31 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*

2008 was a challenging vintage: patience was necessary to obtain fruity and perfectly-balanced wines.

Frost seriously damaged vine buds on the 7th April, leading to the smallest crop ever harvested at Rayne Vigneau since 1991. Harvest started the 25th September with a very small first sorting. Weather at that time was amazingly nice and botrytis took a long time to settle. Our patience was fantastically rewarded.

## *Ripening phases*

## *Harvest*

From 25th September

## *Yields*

12,03 hl / ha

## *Winemaking*

The grapes are slowly attacked by botrytis cinerea, or "noble rot", towards the end of the growing season. They are then harvested in several waves, and picked only when perfectly ripe and botrytised. Depending on the vintage, pickers may need to go through the vineyard from 4 to 8 times.

## *Production*

39600 bottles

## *The blend*

74 % Sémillon - 24 % Sauvignon Blanc - 2 %  
Muscadelle

## *Tasting notes*

The nose, elegant and delicate, shows notes of white fruit and tangerine and then opens on the apricot. The palate is fresh and lively and displays notes of red fruits and mocha coffee before developing into more classic notes of tea and cooked tangerines.



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