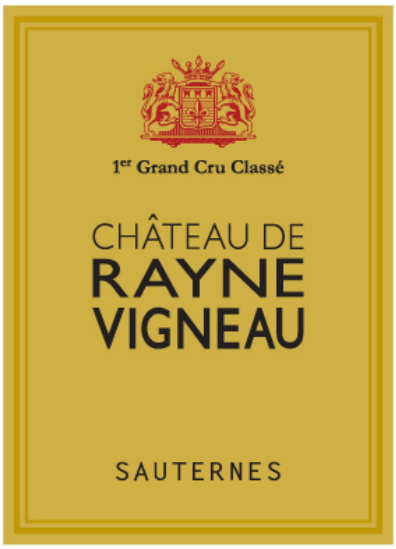
Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

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.

Surface of the vineyard

84 ha

Planting density

6 666 Vines / ha

Average Age of the vines

29 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

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: 3rd June / Véraison (cilour change in berries): 13th August

Harvest

Starting mid September

Yields

16,36 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

Production

78 500 bottles

The blend

80% Sémillon / 20% Sauvignon Blanc

Tasting notes

Pale appearance with straw coloured hints. The nose is delicate, very precise, and intense on green lemon. The palate is round and supple with citrus fruits, that gave it lots of freshness. It is a Sauternes to enjoy with food.

Awards & Press Comments

Neal Martin: 92 / 100
Gault & Millau: 17 / 20
Bettane & Desseauve: 17 / 20
VINUM: 16 / 20

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bottled.