Le Sec de Rayne Vigneau

Bordeaux Blanc Sec

Vintage 2010

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

7 ha

Planting density

6 666 Vines / ha

Average Age of the vines

25 years

Appellation

Bordeaux Blanc Sec

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.

1er Grand Cru Classé

CHÂTEAU DE
RAYNE
VIGNEAU

Climatic Conditions

Like the Grand Vin, Le Sec de Rayne Vigneau benefited from the substantial investments made at the property : a study of the terroir by Xavier Choné in 2002 and on which the restructuring of the vineyard was based.

Ripening phases

Flowering: last week of May / Véraison (change of colours in berries) : 1st week of August

Harvest

From 1st September 2010 to 13th September 2010

Yields

48,21 hl / ha

Winemaking

The grapes are quickly and lightly pressed after a period of pre-fermentation maceration. Vinification is carried out in oak vats. These are temperature controlled and equipped
with paddles, enabling maturing on fine lees and regular stirring.

Production

31 000 bottles

The blend

100% Sauvignon Blanc

Tasting notes

Le Sec de Rayne Vigneau 2010, has a lively, fresh bouquet that develops notes of lime and grapefruit. On the palate, the attack is vigorous, presenting a delightful freshness with aromas of pear.

Awards & Comments

Wine Spectator: 89 / 100

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