

# *Le Sec de Rayne Vigneau*

## *AOC Bordeaux Blanc Sec*

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### *History*

Rayne Vigneau's vineyard lies on a splendid gravel mound, overlooking Sauternes near the village of Bommès and forming the third highest point in the area after Yquem. These slopes have seen a dozen generations take charge of this estate since it was founded by Gabriel de Vigneau in the early 17th century.

Madame de Rayne, née Catherine de Pontac, bought the Domaine du Vigneau in 1834. Under her ownership, the estate reached the envied rank of premier Grand Cru Classé of Sauternes in the famous 1855 classification. Albert de Pontac, great nephew of Madame de Rayne, named the domain "Rayne Vigneau".

Le Sec de Rayne Vigneau is a 100 % Sauvignon dry Bordeaux Blanc from the exceptional terroir of this Premier Grand Cru Classé. Like the Grand Vin, it has benefited from substantial investments carried out at the property : a study of the terroir by Xavier Choné in 2002 and on which the restructuring of the vineyard was based, resulted in the elimination of plots of insufficient density, the adaptation of plant stock to the terroir and new quality objectives, the uprooting of twelve hectares and planting of four hectares, air-conditioning in the winery and bottling room, Agriculture Raisonnée certification (Sustainable Viticulture) since 2007 and the raising of the trellis wires throughout the vineyard.

### *Appellation*

Bordeaux Blanc Sec

### *Topography*

The superb 84-hectare Rayne Vigneau estate, is located on a mound overlooking the Sauternes countryside.

### *Surface of the vineyard*

7 hectares of Sauvignon Blanc are exclusively dedicated to the production of this exceptional dry wine. They are selected for their ability to produce great Sauvignon Blancs and are wholly enclosed within the vineyard of Rayne Vigneau.

### *Soil*

The soil of these vineyards, mainly gravel and sand with clay subsoil, are surprisingly rich in agates, amethysts, onyx, and even sapphires.

### *Grape varieties*

100 % Sauvignon Blanc

### *Average age of the vines*

25 years

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### *Farming method*

Parcel management of soil and vineyard.  
Certified sustainable farming.

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### *Average yields*

35 hl/ha

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### *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.

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### *Production*

Around 30 000 to 40 000 bottles

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### *Team*

#### Owner

Financière Trésor du Patrimoine  
(Président : Derek Rémy Smith)

#### Director

Vincent Labergère

#### Vineyard Manager

Guillaume Rateau

#### Consultant Oenologist

Henri Boyer



### *Winery and vineyard visits*

Professionals only, by appointment.  
Sales through the Bordeaux négoce.

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