

# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## 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.

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## Surface of the vineyard

84 ha

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## Planting density

6 666 Vines / ha

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## Average Age of the vines

31 years

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## Appellation

Sauternes, 1er Grand Cru Classé

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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*

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 botrytised 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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