

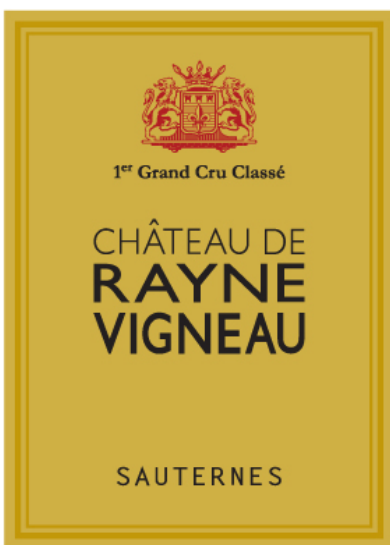
# Château de Rayne Vigneau

Premier Grand Cru Classé de Sauternes en 1855

1/2



## Vintage 2012



## 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

1er Grand Cru Classé de Sauternes en 1855

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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 2012 winegrowing season was characterized by difficult weather conditions that required a great deal of vigilance in the vineyard. There were only five days when

we were able to harvest small quantities of grapes with excellent qualitative potential. These premium quality batches are at the heart of our 2012 blend.

## *Ripening phases*

Bud break: early April

Flowering: around 5 June

Start of ripening: around 15 August

## *Harvest*

From October 10<sup>th</sup> to November 2<sup>nd</sup>

## *Yields*

14 hl / ha

## *Winemaking*

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*

21 000 bottles

## *The blend*

80% Sémillon

20% Sauvignon blanc

## *Tasting notes*

The elegant straw yellow colour of Château de Rayne Vigneau 2012 still has shimmering green reflections. Acacia blossom is the first aromatic impression, subtle and discreet, pointed up with grapefruit zest. This floral delicacy is repeated in the honeyed smoothness.

## *Awards & Comments*

La Revue du Vin de France: 15/20

Neal Martin: 91-93/100

Jancis Robinson: 16/20



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