

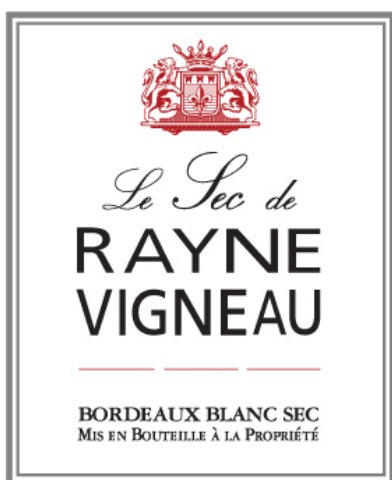
Le Sec de Rayne Vigneau

Bordeaux Blanc Sec

1/2



Vintage 2011



Terroirs

Sandy gravels with clay subsoil

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.



1^{er} 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: around 25th May

Véraison: around 20th July

Harvest

12th - 19th September

Yields

27,68 hl / ha

Winemaking

The grapes are quickly and lightly pressed after a period of prefermentation 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

21 000 bottles

The blend

100% Sauvignon Blanc

Tasting notes

This wine has a bright yellow straw colour. Fresh and lively nose, very expressive, opens on notes of citrus fruits (grapefruit) and develops then into exotic fruits. Fresh and perfectly balanced, this wine displays a filling and delicious sensation in the mouth.

Awards & Comments

James Suckling: 92/100

"Wow. This is very layered with minerals, salt, dried apples, lime and pears on the nose and palate. Full body, bright acidity and a long, long finish. Wonderful intensity. A surprise of the tasting. Drink now."

Wine Spectator: 90 / 100



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