

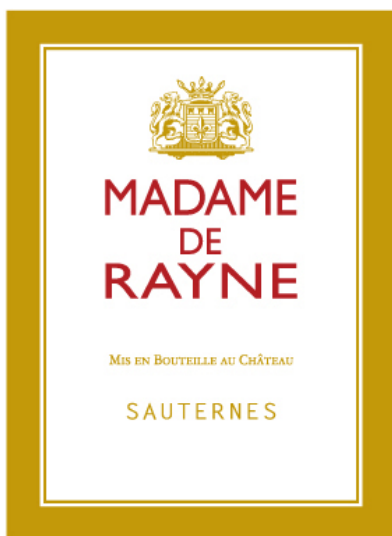
# Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

1/2



## 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.

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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

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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

2/2

## *Climatic Conditions*

A great vintage for Sauternes. The weather pattern included considerable night/day thermal variations through the summer, and periods of drought as from July. Botrytis struck in 2 waves, causing 3 to 4 pickings according to the plots and resulting in complex flavours.

## *Ripening phases*

Flowering: around 4th June  
Véraison (change of colour in berries): around 13th August

## *Harvest*

Sauvignon Blanc - from 29th September to 23rd October  
Sémillon - from 1st October to 2nd November

## *Yields*

25,72 hl / ha

## *Winemaking*

The grapes are slowly attacked by botrytis cinerea, or "noble rot", towards the end of the growing season. They are then harvested in several waves, and picked only when perfectly ripe and botrytised. Depending on the vintage, pickers may need to go through the vineyard from 4 to 8 times.

## *Production*

89000 bottles

## *The blend*

80% Sémillon - 20% Sauvignon Blanc

## *Tasting notes*

Lovely appearance with yellowy hints. The nose, refine and elegant, is an harmonious mixture of marzipan and acacia flower and then opens on fresh apricot. The palate is fresh and delicate, showing a lovely acidity, with quince paste, marmalade and apricot. Perfectly balanced, the length is long.



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