

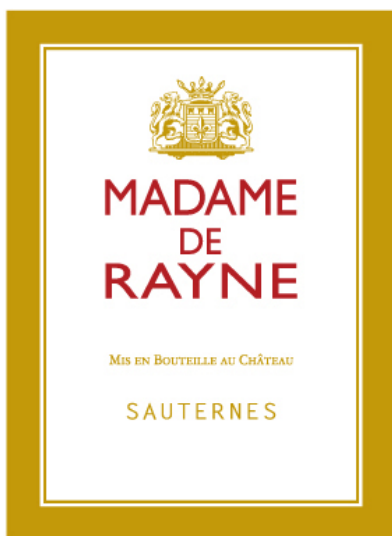
# Madame de Rayne

Second wine of Château de Rayne Vigneau, Sauternes

1/2



## Vintage 2005



## 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

32 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

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## *Climatic Conditions*

This vintage benefited from exceptional climatic conditions, producing one of the chateau's best vintages. These excellent conditions made a flowering perfectly homogeneous in June. The harvest was performed under a very sunny weather in 4 passages through the vines.

## *Ripening phases*

Flowering : beginning of June  
Véraison : mid-August

## *Harvest*

From September 20th to October 26th

## *Yields*

24.89 hl / ha

## *Winemaking*

After a slow squeeze, the resulting juice (must) is allowed to settle for 24 hours before being poured into barrels (part of them are new oak) where fermentation will take place. This lasts for between 2 and 4 weeks in a cellar whose temperature is controlled. The wine spends between 12 and 18 months in barrels (10-15% of which are new oak).

## *Production*

63 900 bottles

## *The blend*

Semillon 75%  
Sauvignon 25%

## *Tasting notes*

The wine shows an enticing nose of Greengage plum, blackberry, quince and marmalade. The palate is well balanced without heaviness, and develops into menthol notes towards the finish.



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