

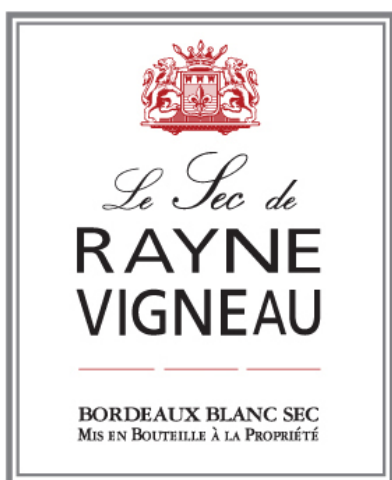
Le Sec de Rayne Vigneau

Bordeaux Blanc Sec

1/2



Vintage 2012



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 2012 vintage was influenced by a rather difficult climate, requiring a constant vigilance in the vineyard.

A very cold and rainy Spring followed by a rather dry summer, slowing down the growing cycle of the vine.

We harvested in September beautiful berries with very low yields.

Ripening phases

Budbreak: beginning of April

Flowering: around 5th June

Véraison: around 15th August

Harvest

from 4th to 13th September

Yields

44,25 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

37 000 bottles

The blend

100% Sauvignon Blanc

Tasting notes

Lovely greenish colour with a grey silver tint. The intensity on the nose is surprising, displaying strong notes of "blackcurrant bud". The palate reveals a soft grapefruit, delicately intertwined with flint notes. The acidulous finish is exquisite.

Press Comments

James Suckling: 91/100

"A white with sliced apple, pineapple and green mango character. Full-bodied, fruity and rich. Extremely well-done dry white from here. Drink now."



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