



1^{er} Grand Cru Classé

CHÂTEAU DE
**RAYNE
VIGNEAU**

LE SEC DE RAYNE VIGNEAU

*Bordeaux Blanc Sec
100% Sauvignon*

2017 Vintage



Rayne Vigneau's vineyard lies on a splendid gravel mound, overlooking Sauternes, near the village of Bommès, and forming the third highest point in the area.

For more than 30 years, 7 hectares have been dedicated to the production of "Le Sec de Rayne Vigneau", a dry white Bordeaux wine. They are selected for their ability to produce great Sauvignon Blanc and are wholly enclosed within the vineyard of Rayne Vigneau.

2017 Vintage:

A 2017 vintage obviously marked by the frosts of April 27th, 2017. But 2017 also had a dry winter, and a hot springtime, without any real water stress or nitrogen stress. Flowering was ten days early and temperatures were cool during the ripening period. The result is a beautiful vintage with high acidity, and a significant aromatic freshness, ideal for a great vintage of dry white wine.



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White Bordeaux

2017 Vintage

2/2

Grape Varieties: 100 % Sauvignon
Blanc

Terroir: Sloped sandy-clay soils with on
limestone land.

Average age of the vines : 16
years

Average yields: 35 hl / ha

Production: Around 40 000 bottles

Farming method: Parcel
management of soil and vineyard. Certified
sustainable farming.

Phenological stages: around June
6th for the flowering and August 1st for the
ripening.

Harvest: Our teams have (hand-)
harvested from the 22 August to 09 September
2017.

Wine-making:

The wine is fermented in 80-hectolitre oak vats. Our vats have systems of controlled temperature and are equipped with paddles, enabling maturing on fine lees and regular stirring.



Our global process of wine-making and ageing is registered Vegan: to meet the label criteria, we don't use any animal product.

Our first impressions:

The robe has yellow topaz sparkles. The nose, intense, powerful, and even exuberant, is made of acidulated notes and gourmet exotic fruits, English candy or fresh fern. The palate, very vivacious, is surprisingly fleshy for a 100% sauvignon. It offers nice notes of citrus and honeysuckle, and a beautiful finish that lingers on a delicate bitter and the mineral sparkle of the great terroir of Rayne Vigneau.

Château de Rayne Vigneau

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