

LE SEC DE RAYNE VIGNEAU 2018

Dry White from 1st Growth Sauternes

~ Background ~

Château Rayne Vigneau is a 1st growth Sauternes classified in 1855. Located in the prestigious village of Bommès, which has the highest concentration of 1st growths in the Sauternes appellation, its 84 hectares of vineyards have an exceptional lie on a splendid gravel mound, forming the third highest point in the area after Yquem. The estate has been producing wines since it was founded by Gabriel de Vigneau in the early 17th century. In 1834, Madame de Rayne, née Catherine de Pontac and a member of the very old aristocratic de Pontac family that owned many estates in Bordeaux (including Château Haut Brion), acquired Domaine du Vigneau. Under her ownership, the estate reached the envied rank of premier Grand Cru Classé of Sauternes in the famous 1855 classification. Albert de Pontac, great nephew of Madame de Rayne, re-named the domain "Rayne Vigneau".

The château also produces a very small quantity (3,000 cases) of an exceptional dry white wine. Le Sec de Rayne Vigneau comes from 7 hectares on the estate that are dedicated to just dry white production. This is unusual because most Sauternes estates will produce dry white wines from the berries that have not been attacked by botrytis. However, Rayne Vigneau's philosophy to make dry white wines from parcels that are cultivated to make just dry whites produces a superior white wine and probably one of the top dry white wines from Bordeaux.

In 2002, the entire estate benefitted from a restructuring of the vineyards and the construction of a 100% temperature controlled fermentation facility and aging cellar. These 7 hectares (along with the other 77 hectares used for the Sauternes) have benefited from substantial investments carried out at the property based on the work and study of the terroir conducted by the expert Xavier Choné. Plots of insufficient density were replanted; rootstock and clones were matched to the terroir; 12 hectares were uprooted, while only four hectares were replanted; the canopy was raised for superior photosynthesis. Anne Le Naour, the up-and-coming star in Bordeaux, is the resident winemaker and Hubert de Bouard, owner of Château Angelus, is the consultant oenologist.

~ Viticulture ~

7 hectares of Sauvignon Blanc are dedicated exclusively to the production of this exceptional dry wine. These parcels were selected for their ability to produce great Sauvignon Blancs, and are wholly enclosed within the vineyards of Rayne Vigneau.

- **100% Sauvignon Blanc**
- Agriculture Raisonnée certification (Sustainable Viticulture) since 2007
- Average age of vine: 25 years
- Average yields: 35 hl/ha
- Parcel management of soil and vineyard.
- The soil of these vineyards, mainly gravel and sand with clay subsoil, is rich in agates, amethysts, onyx, and even sapphires.



Anne LE NAOUR



Hubert DE BOUARD

~ Tasting Notes ~

Lovely greenish color with a grey silver tint. Intense nose of blackcurrant buds, white peaches and agrumes. Fresh in the mouth with a palate of soft grapefruit flavors intertwined with flint notes and an exquisite acidulous finish. This delicious dry white wine is great for just sipping as a cocktail or paired with seafood, white meat dishes (chicken, veal, pork) and pasta.



~ Winemaking ~

- Manual harvest
- Grapes are quickly and lightly pressed after a period of pre-fermentation maceration.
- Vinification in temperature-controlled oak vats, equipped with paddles, enabling maturing on fine lees and regular stirring.
- 2,500 to 3,500 cases produced annually.

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90 Points (2017). Some grassy lemon aromas here that lead to a smooth, fleshy palate that offers plenty of immediate, lemon-infused appeal. Drink now.

