

# LE SEC DE RAYNE VIGNEAU 2020

## Dry White AOP Bordeaux Blanc

### ~ Background ~

The vineyard of Rayne Vigneau sits on a magnificent hillside overlooking the Sauternes region since the creation of the estate in the early 17th century. Vigneau de Bommès was the name of the vineyard, the Château, the Seigniorship and the Vigneau family, who were the first owners. Gabriel de Vigneau appears in the writings as early as 1635. His son Étienne married Jeanne Sauvage, daughter of the Lord of Yquem, and in 1681 took over the destiny of the property. Madame de Rayne, born Catherine de Pontac, bought the Domaine du Vigneau in 1834.

The official classification of 1855 places Le Vigneau among the first growths of Sauternes. In 1867, the great broker Daney gave it the first rank immediately after Yquem. It was Albert de Pontac, Madame de Rayne's grand nephew, who gave the name "Rayne Vigneau" to the property.

In 1961 the estate was divided. The vineyard and the viticultural installations were sold. The castle, the outbuildings and the park remained in the family. Considerable investments and work have been made by the successive owners of the winery to improve the quality of the wines.

Between 2004 and 2015, Château de Rayne Vigneau was owned by CA Grands Crus, a subsidiary of the Crédit Agricole Group, which implemented a plan to optimize the entire vineyard.

Today, Château de Rayne Vigneau, bought by the Trésor du Patrimoine group, is managed by Vincent Labergère, assisted by the advice of oenologist Henri Boyer.



Vincent Labergère,  
Winemaker

### ~ Viticulture ~

- 84 hectares in one in total.
- 74% Sémillon, 24% Sauvignon Blanc and 2% Muscadelle planted.
- 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.
- Agriculture Raisonnée certification (Sustainable Viticulture) since 2007.
- Average age of vine: 30 years.
- Average yields: 15 hl per hectare.
- 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.

### ~ Winemaking ~

- Manual harvest
- Between 4 and 8 manual sortings.
- 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.
- Blend: 100% Sauvignon Blanc.
- 1.500 to 2.5000 cases produced annually.
- Vegan wine.
- ABV: 13°C

### ~ Tasting Notes ~

*On the nose we find notes of asparagus, with fine apple and slightly zesty notes associated with racy minerality. The mouth is fruity and offers juiciness, smoothness and a certain fatness. On the palate, this wine expresses notes of fresh apple, lettuce and slightly lemon combined with fine white berry fruit and a subtle hint of minerality. A discreet tannic touch on the finish/persistence.*



**90 Points.** Sliced apples, pears, lemon pith, gooseberries and flint on the nose. It's medium-bodied with tangy acidity. Fresh, lemony finish. Sauvignon blanc. Drink now.