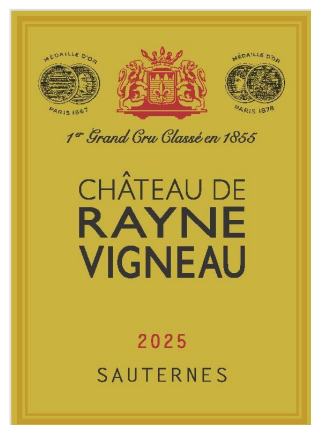




Rayne Vigneau, AOC Sauternes Premier Cru, Blanc Liqueureux, 2025

AOC Sauternes, Premier Cru, Bordeaux, France

« An elegant and dominant Botrytis »

PRESENTATION

Nestled on the hill of Bommès, the highest point in the Sauternes region, the Rayne Vigneau terroir expresses all the nobility of its soils, which have been passed down since the 17th century.

TERROIR

The superb Rayne Vigneau estate covers 84 hectares set on a magnificent hill overlooking Sauternes. The soils are highly diverse: clay-gravel on the upper slopes and clay-sandy soils over lacustrine limestone.

IN THE VINEYARD

Intra-plot soil and vineyard management. Sustainable farming practices respecting environmental balance.

HARVEST

Harvesting is traditionally carried out in 3 to 4 successive selections ("tries") ; each berry picked by hand only when perfectly "roasted" by botrytis.

WINEMAKING

Traditional vinification in barrels (30% new barrels).

AGEING

Ageing goes on during 18 months in oak barrels

VARIETALS

Sémillon 70%, Sauvignon blanc 30%

TECHNICAL DATA

Production volume: 30000

Surface area of the vineyard: 84 ha

Yield: 9 hL/ha

Age of vines: 46 years old

Residual Sugar: 146 g/l

TASTING

Notes of fresh yellow fruit (apricot, peach) and mandarin, complemented by floral undertones. The elegance of the botrytis takes center stage, evoking light honey with subtle spicy notes.

REVIEWS AND AWARDS

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