



1^{er} Grand Cru Classé en 1855

CHÂTEAU DE RAYNE VIGNEAU

The vineyard of Rayne Vigneau lies on a magnificent hill, the highest point in the commune of Bommès.

Dozens of generations have succeeded one another on this hilltop estate since the early 17th century. The key figure of Rayne Vigneau, Madame de Rayne, née Catherine de Pontac, came into possession of the estate in 1834. This dynamic woman raised the chateau to the envied rank of Premier Grand Cru Classé de Sauternes in the famous classification of 1855.

In 1867, Château de Rayne Vigneau was crowned the world's best sweet wine at the Paris Universal exhibition in Paris.



CHÂTEAU DE RAYNE VIGNEAU

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Do not litter.

Alcohol abuse is dangerous for health, drink responsibly.

VINTAGE 2023

An extraordinary terroir and precise gestures
for a hedonistic vintage !



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CHÂTEAU DE
RAYNE
VIGNEAU



VINTAGE 2023

A year of very low yields, qualitative acidities, an excellent vintage that combines:

POWER : it's a vintage of terroir, Rayne Vigneau's terroir expresses itself fully.

ELEGANCE : acidity and salinity bring tension to the wine, making it appetizing.

A ENCHANTING VINTAGE

In 2023, at Château de Rayne Vigneau, we witnessed an alchemy between earth and sky that produced a wine of exquisite elegance.

Imagine a golden summer, bathed in sunshine, then those mornings when the mist rises, like a veil of mystery enveloping the vines. That's when the magic happens, when the noble botrytis takes hold, delicately transforming the grapes into liquid jewels.

The result? A wine of bewitching complexity, aromas that transport you to faraway lands, and a freshness that caresses the palate like a timeless promise.

Excellent tasting !



GRAPE VARIETIES

72% Sémillon, 26% Sauvignon Blanc and 2% Muscadelle

TERROIR & SOIL

A great diversity of soils on 84 hectares brings a rare complexity to the grapes. Very fine clays on a limestone plateau with asteria and clayey gravel.

AVERAGE AGE OF VINE

40 years

CULTURAL METHODS

Sustainable cultivation adapted to the mosaic of our soils. Respect for environmental balance. HVE level 3 and Vegan.

HARVEST AND AVERAGE YIELD

Hand-picked from September 14, 2023. Average yield of 8hl/ha.

VINIFICATION

Traditional vinification in barrels (30% new barrels). Aged 18 months in casks.

PRODUCTION

30 000 bottles

ANALYSIS

pH: 3,71

TAV: 13,65

Acidity: 4,63

Reducing sugars : 149