



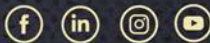
1^{er} Grand Cru Classé en 1855

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 2024

An extraordinary terroir and precise gestures
for an intense, gourmet vintage !

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1^{er} Grand Cru Classé en 1855



CHÂTEAU DE
RAYNE
VIGNEAU



VINTAGE 2024

THE REFLECTION OF AN EXCEPTIONAL TERROIR !

The sunny nose opens on delicate spicy notes and the scents of white peach, ripe apricot and tangerine.

On the palate, elegance prevails: ginger reveals its subtle and elegant notes, supported by vibrant intensity and complexity, a true reflection of Rayne Vigneau's terroir.

The attack's silky texture then gives way to tender bitterness, prolonging the tasting into an unexpectedly long finish.

Excellent tasting !



GRAPE VARIETIES

72% Sémillon, 28% Sauvignon Blanc

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 October 12, 2024
Average yield of 10hl/ha.

VINIFICATION

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

PRODUCTION

30 000 bottles

ANALYSIS

pH: 3,71
TAV: 13,75
Acidity: 4,60
Reducing sugars : 142