



1^{er} Grand Cru Classé en 1855

CHÂTEAU DE RAYNE VIGNEAU

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MILLESIME 2025

« An elegant and dominant Botrytis »



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.

Vintage 2025: 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.

GRAPES VARIETIES 70% Sémillon, 30% Sauvignon Blanc



TERROIR & SOILS

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.

CULTURE MODE

Intra-plot soil and vineyard management. Sustainable farming practices respecting environmental balance. HVE level 3.

HARVEST

September 18th to October 15th 2025.

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

AGEING

Ageing goes on during 18 months in oak barrels

PRODUCTION 30000 bottles



ANALYSIS

pH : 3,93

Acidity : 3.37g H₂SO₄/L

Alcools : 13,5% vol.

Residual sugar: 146g/L

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