

# Château de Rayne Vigneau 2009

CSPC# 749546

750mlx12

13.5% alc./vol.

## Grape Variety

80% Semillon 20% Sauvignon Blanc

## Appellation

Sauternes

## General Info

The vineyards of Rayne Vigneau lie on a splendidly sited ridge and have overlooked the Sauternes region ever since the estate was founded in the early 17th century. The expression "Vigneau de Bommès" qualified, at that time, both the estate, the house, the tenure and the family called Vigneau who were the first owners. Gabriel de Vigneau appears in the title deeds as from 1635. His son Etienne married Jeanne Sauvage, the daughter of the owner of Château d'Yquem, and took over active management of the estate in 1681. Madame de Rayne, whose maiden name was Catherine de Pontac, bought the estate in 1834.

Successive owners have since worked and invested considerably to improve the quality of the wines. Today the estate is one of the leading lights of the Sauternes appellation, with a clearly defined style that shows, throughout vintages, intensity, freshness and length. Since the acquisition of Château Rayne Vigneau in 2004 by CA Grands Crus, an improvement plan has been put in place for the entire estate. This is supervised by Bernard Monteau, the technical director, and abetted by advice from the consultant oenologist, Denis Dubourdieu.

The official classification of 1855 placed Vigneau amongst the first growths of Sauternes. In 1867, the famous wine broker Daney even gave it number one ranking, just after Yquem. The estate was finally given its current name of Rayne Vigneau by Albert de Pontac, the great nephew of Madame de Rayne.

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## Vintage

Thanks to quite ideal weather conditions, this is an exceptional vintage for Sauternes. The combination of cool nights, misty mornings and very sunny days caused botrytis to set in quickly and evenly. The wines show freshness, definition and concentration and will be magnificent.

## Vineyards

The vineyards are of one piece and cover a total area of 197 acres. They lie on a ridge built up of sandy gravel over a clay base. The soil structure here harbours some astonishing riches: agate, onyx, amethyst and sapphire can be found. Although the dominant grape variety is Semillon (74%), sauvignon constitutes a strong minority (24%), adding the typically fresh touch that is a hallmark of the estate's wines. A hint of Muscadelle (2%) completes the blend. The vines have an average age of 30 years.

## Harvest

Sauvignon - start: September 10th / finish: October 13th

Sémillon - start: September 29th / finish: October 16th

## Maturation

Individual grapes or small parts of bunches are brought to the wine press and then slowly squeezed. The resulting juice (must) is allowed to settle for 24 hours before being poured into barrels where fermentation will take place. This lasts for between 2 and 4 weeks in a cellar whose temperature is controlled. The wine spends between 12 and 18 months in barrels and is then blended and bottled.

## Tasting Notes

The nose is amazingly intense, showing delicate hints of apricot, mint and ginger. The first impression on the palate is supple and yet fresh, then revealing some very luscious flavours while remaining perfectly in balance. Mint and marmalade give way to fresh citrus fruit. The wine is perfectly poised despite its considerable richness. This is a most accomplished Rayne Vigneau, both powerful and extremely elegant. Could be drunk as from 2015, but at its best between 2030 and 2040.

## Production

4,580 cases made

## Cellaring

Drink 2014-2030



**Scores/Awards** **93 points** - James Molesworth, Wine Spectator - March 31, 2012  
**92-95 points** - James Suckling, Wine Spectator - Web Only 2010  
**94-96 points** - Neal Martin, Wine Advocate #188- April 2010  
**95-97 points** - Roger Voss, Wine Enthusiast - September 8, 2010  
**88-90 points** - Ian D'Agata, ST's International Wine Cellar - May/June 2010  
**17.5 points** - Chris Kissack, The Wine Doctor - October 2011  
**17.5-18.5 points** - Chris Kissack, The Wine Doctor - March 2010  
**17.5 points/4 stars** - Stephen Spurrier, Decanter.com - April 2010

**Reviews** *"This packs in some seriously dense creamed fig, pear and yellow apple fruit liberally laced with marzipan, heather honey and candied citrus peel. Rich and spicy through the finish, with great energy. Sémillon and Sauvignon Blanc. Best from 2014 through 2030. Tasted twice, with consistent notes. 4,580 cases made."*  
- JM, Wine Spectator

*"Shows notes of orange and lemon peel, with dried apple. Full-bodied and very sweet, with a thick and layered palate. Long and spicy. Solid and well made. Score range: 92-95"*  
- JS, Wine Spectator

*"The 2009 Rayne-Vigneau is one of the stars of the vintage. It has a very well defined, almost understated nose with white peach, apricot and lime leaf: very pretty and succinct. The palate is very well balanced, beautifully defined with real minerality showing through the viscous, botrytized fruit. Great tension here, effortlessly counterbalancing the richness to perfection."*  
- NM, Wine Journal

*"95-97 Barrel sample. Very spicy, packed with fresh ginger, this is a delicious wine, tasting fresh but with an additional burst of supreme ripeness."*  
- RV, Wine Enthusiast

*"(an 80/20 blend of Semillon and sauvignon; 160 g/l residual sugar) Deep yellow-gold. Tangerine, ginger and white pepper on the slightly oaky nose, with a whiff of smoky botrytis. Then oaky on the palate as well, with lemon meringue, pineapple and exotic spice flavors emerging with air. The spice character follows through on the rather peppery aftertaste, which is fresh and persistent but betrays a touch of alcoholic warmth."*  
- ID, International Wine Cellar

*"Honeyed apples and pineapple here, with notes of beeswax backed up by a lanolin richness. There is a good breadth to it in the palate, sweet and unctuous, with only a lightly bitter grip giving it any backbone in the middle of the wine. There is some acidity too, but the immediate impression is one of a wine that is sweeter than the structure can manage. Supple, weighty, and although there is undoubtedly acid here it takes a long time to show its face, slowly coming to the fore on the mid palate. Attractive, but not the finesse of some. From my tasting of 2009 Sauternes at two years of age. 17.5/20 (October 2011)"*  
- CK, The Wine Doctor

*"Residual sugar 160 g/l. More Sauvignon Blanc here than in some, accounting for 28% of the blend. Yellow plum cream on the nose, with oak and honey, touches of smoke and a pithy depth. An appealingly fat palate, with lemon meringue flavour, bright and also a touch herby. Good acidity, balanced sweetness, fleshy too. Very attractive. From my 2009 Bordeaux en primeur assessment. 17.5-18.5+/20 (March 2010)"*  
- CK, The Wine Doctor

*"2009 will be a great special vintage for the property, with a new team and brilliant winemaking. Complete, rich and elegant great-terroir Sauternes, not far from Clos Haut Peyraguey in the orange and grapefruit aromas, great length.""*  
- SS, Decanter.com

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