

SAUTERNES CLOS L'ABEILLEY



CEPAGE: 75% SEMILLON
25% SAUVIGNON BLANC

AVERAGE AGE OF VINES: 20 years

AVERAGE YIELD: 15 to 20 hectolitres/hectare

Clos l'Abeilley is a small parcel within the vineyards of the 1er Cru Sauternes Chateau de Rayne Vigneau. Both wines are produced by the same winemaking team and like Chateau de Rayne Vigneau, Clos l'Abeilley is made and aged in accordance with the finest Sauternes tradition.

The grapes are slowly attacked by botrytis cinerea, or “noble rot”, towards the end of the growing season. They are only picked when perfectly ripe and affected by the botrytis. It is not unusual for the vineyards to be harvested 3 to 5 times. Naturally sweet, the botrytis concentrates the flavors and the richness giving the wine a lush and honeyed character. Since botrytis naturally dehydrates the grapes, production is extremely small, less than half of a vineyard's normal yield.

Golden color with a wonderfully complex bouquet with hints of linden and orange peel. Very pleasantly soft, round and rich. Enjoyable now, but quite promising for many years of future development.

Sauternes can be enjoyed both at the beginning and the end of a fine meal. For a classic beginning, try Clos l'Abeilley with the finest foie gras dishes. After dinner, it is outstanding with a cheese course (blue cheese in particular), or with rich desserts such as crème brûlée or a pear tart.

Bronze Medal: Concours General Agricole de Paris

