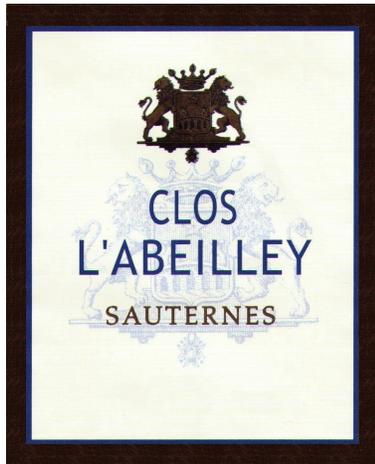


CLOS L'ABEILLEY

SAUTERNES



Clos l'Abeilley is a small parcel within the vineyards of the 1er Cru Sauternes Château de Rayne Vigneau, a 1er Grand Cru Classé of Sauternes. Both wines are produced by the same winemaking team and like Château de Rayne Vigneau, Clos l'Abeilley is made and aged in accordance with the finest Sauternes tradition. It is a specific parcel of 20 ha located on top of a hill right in the middle of Château Rayne Vigneau 1st Growth Sauternes. It also has the ability to age and improve in the bottle for 20 years and more. It is a real “over achiever” and a great value in Sauternes.

Region:	Bordeaux
Appellation:	Sauternes
Owner:	Château de Rayne Vigneau
Farming Practices:	Sustainable
Soil:	Clay, gravel and limestone
Grape Varieties:	75% Semillon, 25% Sauvignon Blanc
Avg. Age of Vines:	20 yrs
Yield:	15-20 hl/ha

Vinification and Élevage: 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. Aging is the second and third passage barrels from the production of Château de Rayne Vigneau. The wine is vinified and aged in French oak (2-4 year old barrels). They stir the lees during the 12 months aging. The wine is a more forward, fruit-driven style than the Grand Vin of Rayne Vigneau

Tasting Notes: Clos l'Abeilley Sauternes has a golden color and a wonderfully complex bouquet with hints of linden and orange peel. Very pleasantly soft, round and rich, it is enjoyable now, but quite promising for many years of future development. It 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.

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