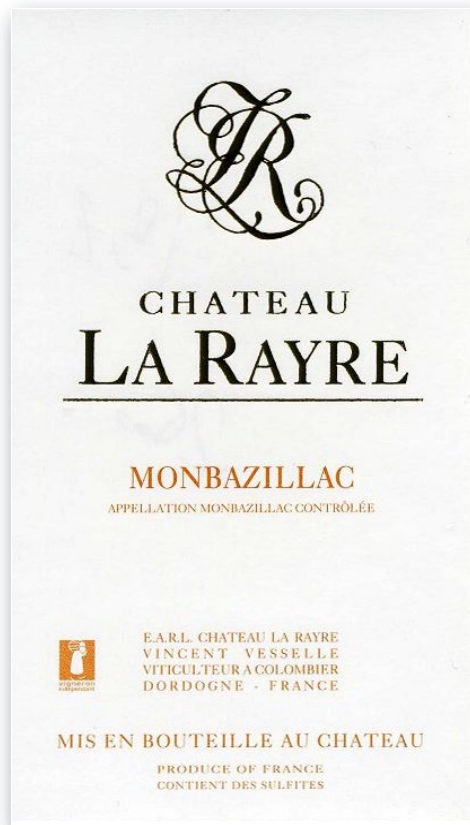




création
lambert
CRÉATION GRAPHIQUE ET IMPRESSION
05 53 81 02 60 - www.chateau-la-rayre.com



- CUVEE:** CHATEAU LA RAYRE
- APPELLATION:** AOC MONBAZILLAC
- GRAPE VARIETIES:** Sémillon 95% - Sauvignon 5 %
- VINIFICATION:** Traditional methods of cultivation, harvested when over ripe at Botrytisation stage and by successive sortings, vertical pressing, fermentation in new barrels and matured for 12 months.
- TERROIR :** Monbazillac's south slopes, predominately chalky, established vines over 50 years old.
- TASTING NOTES/STORAGE:**
Clear, bright golden yellow. Bouquet has notes of fresh fruit such as apricot mixed with a hint of vanilla. Rounded and woody in the mouth with an after taste of ripe fruit with a touch of liveliness to leave a pleasant keynote.
Drink as an aperitif or with foie gras
Will keep 5 to 10 years.

CHATEAU

LA RAYRE

Vincent VESSELLE - E.A.R.L. CHATEAU LA RAYRE

La Rayre - F 24560 COLOMBIER

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