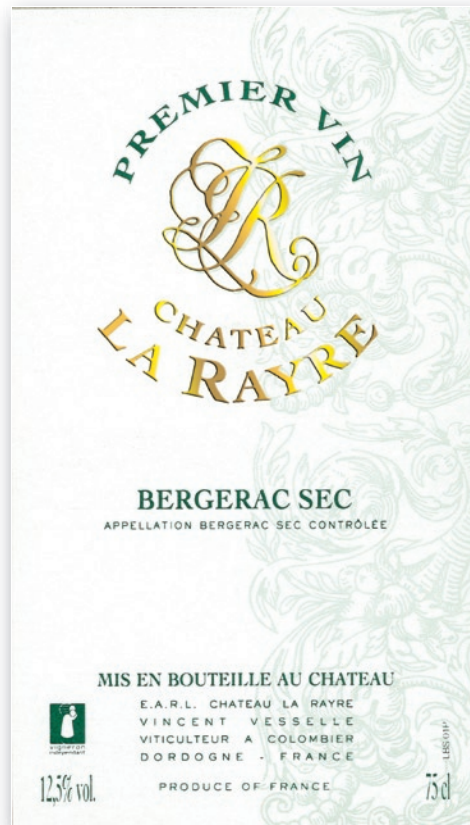




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CRÉATION GRAPHIQUE ET IMPRESSION  
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- CUVEE:** CHATEAU LA RAYRE « PREMIER VIN »
- APPELLATION:** AOC BERGERAC SEC
- GRAPE VARIETIES:** Sauvignon 60%, Sémillon 40%
- VINIFICATION:** Traditional working of the vine, picked at optimum maturity, pellicular maceration, pneumatic pressing, fermentation in new barrels and aged on lees for 9 months.
- TERROIR:** Predominantly limestone slopes south of Monbazillac.
- TASTING NOTES/STORAGE:**  
Intense nose offering aromas of ripe fruit such as quince with a delicate woody touch.  
Superb rounded palate as well as an ample and long finish.  
To be drunk with fish or meat in a white sauce or foie gras.  
Wine that can be kept 3 to 5 years.

CHATEAU  
  
LA RAYRE

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

La Rayre - F 24560 COLOMBIER

Tél 05 53 58 32 17 – Fax 05 53 24 55 58 • E-mail : [vincent.vesselle@wanadoo.fr](mailto:vincent.vesselle@wanadoo.fr) • Site : [www.chateau-la-rayre.fr](http://www.chateau-la-rayre.fr)