

Chateau de Rayne Vigneau 2009

唯浓酒庄贵腐甜白葡萄酒2009

Grape varieties

78% Semillon, 22% Sauvignon blanc

Alcohol

13.5%

Vintage

2009

Tasting notes by Vincent Labergere

Color – Gold

Aroma – Almond, mint, ginger

Tasting – Mint, orange confit, apricot, pineapple, spices such as cinnamon, strong flavor but fresh and balanced

Climate

2009 is a unbeatable big year, good weather last until the last day of harvest Berries with the sun, perfectly mature, very rich in sugar. Providential botrytisation between rain and heat. The rhythm of 1989, the opulence of 1990, harvest intensity of 2003, concentration of 2001 and the souvenir of 1893 combined together in this vintage.

Storage and tasting suggestions

Lay down, avoid direct illumination, better to put in an environment with steady temperature (ideally 6-8 °C).

Best enjoying temperature is 11 °C. Can match with seabass, roast chicken, milk cheese, fois gras or just enjoy to finish the diner.



葡萄品种

78% 赛美容, 22% 长相思

酒精度

13.5%

年份

2009

酿酒师品尝记录

颜色 – 金色

香气 – 杏仁, 薄荷, 生姜的香气

品尝 – 薄荷, 橘皮酱, 黄桃杏子, 菠萝, 香料如肉桂等。浓郁的芳香口感但不失清爽和平衡度。

气候

2009年是一个无与伦比的好年份, 好天气一直持续到丰收的最后一天。跟着阳光结合的浆果完美的成熟, 浓缩着糖分。天赐良机的贵腐菌在雨水和炎热交替种中形成。1989年的韵味, 1990年的奢华, 2003年丰收的强烈, 2001年的浓郁和1893年的回忆都在这一年结合在了一起。

存储条件和品尝建议

平躺, 避免阳光直射, 最好放在一个恒温的地方 (最佳温度是6-8 °C)。

最佳饮用温度11°C。

推荐搭配食物有鲈鱼, 烤鸡, 软奶酪, 鹅肝酱或者在晚饭后单独饮用。