Summer at Chateau Sigalas Rabaud

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Bommes, France
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RESPONSIBILITIES AND DUTIES:

- Give tours to guests.
- Tell clients about the estate’s history.
- Clean and help maintain the estate.
- Translate documents for various things (website).

SUMMARY:

- Learned about the French wine industry.
- Increased my public speaking and tour guide skills.
- Improved my French languages skills.
- Grew an appreciation for French culture.

INTRODUCTION:

Chateau Sigalas Rabaud has been a family run vineyard for 6 generations. Henry Sigalas purchased the estate in 1863 and the chateau has been passed down to the current owner, Laure. The Chateau makes 5 wines: 2 dessert wines, 1 semi-sweet wine, and 2 dry wines. The wines are unique because of the fungus, Botrytis Cinerea, that influences the grapes’ flavor. Once the fungus is attached to the grape, water is allowed to evaporate. This leads to an increased sugar concentration per berry ratio, creating the classic Sauternes dessert wines. This process is unique to Sauternes because of the climate and allows the winemaker to work very closely with every single grape.