

Château d'Eyrans

Pessac-Léognan

2012

History

Place at the top of Saint Médard d'Eyrans, near Bordeaux, the Château d'Eyrans dates back to the 14th century.

In 1796, it became the property of the de Seze family which still possesses it today. The restoration of the vineyard has been pursued by Brigitte and Stéphane Savigneux since 1984.

Wine making

After manual grape harvesting, traditional winemaking and wine maturation during one year in oak barrels, these are fine wines of considerable character.

Soils - Geology

The 20 hectare vineyard is on a sandy and argilo-limestone ground called "graves".

Ageing :

12 months in oak barrels

Grape :

50% Cabernet Sauvignon, 45% Merlot and 5% of Petit Verdot.

Cellaring : 10 years

Tasting note:

Roasted nose with a touch of liquorice, sweet beginning.

The strength is revealed during the tasting.

Press comments:

Guide Hachette des Vins 2016, 1*

Guide Gilbert & Gaillard, Gold Selection , 87/100:
"Steady dress; in the nose, an attractive fruity freshness, underlined by grilled woody tones. In mouth we love the aromatic personality marrying ripe fruity notes and touches of liquorice. An already very peasant supple vintage wine."

Guide Dussert-Gerber 2016:"Excellent 2012, of beautiful color, under the nose of small characteristic red berries, a beautiful balance, full and rich, a very fleshy wine as we like them."

Jansis Robinson, Financial Times 2013: "I love this beautifully balanced red Pessac-Leognan."

Guide Jacques Dupont, 14,5/20: "Vanilla, black fruits, violet et zan, vivid and tense, fresh mouth, good acidity and tannins of quality "

Vinum, 14/20: "lively and fresh, a fun wine."

Food:

Traditional food, roasted beef or with a cheese platter.

Awards :

Gold Medal at Vignerons Independants Awards 2014

Bronze Medal at Bordeaux Awards 2014



Serving temperature : 17-18°C