

Château d'Eyran

Pessac-Léognan
2009

Awards :

Wine Enthusiast Rating : 89/100
Bronze Medal at China Wine Awards 2012

History

Place at the top of Saint Médard d'Eyrans, near Bordeaux, the Château d'Eyran 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 Savignoux 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:

Rich, round soft tannins, concentrated deep colour red fruits, and cacao flavour with long finish and soft well balanced oaked tannins.

Food:

Traditional food, roasted beef or with a cheese platter.

Press comments:

Guide Hachette 2013

"This 2009 pleads only his cause by demonstrating flexibility and drop warm arguments: berries mature, blackberry and blueberry almost jams, aromatic and generous palette. "»

Guide Gilbert et Gaillard 2013, Or 88/100

"Beautiful dress, red young and sustained. The nose is fruity, net and evokes the cherry and black currant. The mouth is tasty, crisp. The fruit is quickly relayed by tannins ripe and melted. The final is wide, liquorice, persistent. »

Un vin presque parfait 2013, 2*

"The garnet robe is bright and limpid. The nose gives with pleasure on aromas of black fruits and toasted spices. The mouth is delicate, well-controlled by coated tannins power»

Guide Dussert-Gerber 2014

"The 2009 combines structure and finesse: a powerful mouth, a full-bodied, bold, very harmonious wine. "

Le Point, Spécial vins Jacques Dupont , Septembre 2013 : 14/20

"Black fruits, blackberry, black pepper, jelly flexible enough almost ripe mouth, ripe tannins, tight final. "



Serving temperature : 17-18°C