

Château Bastian Réserve Bordeaux 2017





AWARDS

Silver Medal at Concours des Vignerons Indépendants 2019. Silver Medal at Concours Mondial de Bruxelles 2019.

HISTORY

The Château Bastian, a 14th century farm of Rivet abbey (at Auros), is a 35 hectare property, on the left bank of the Garonne. Since 1988, it has belonged to Brigitte, Stéphane and Charles Savigneux who run the vineyard, including winemaking and marketing. Their son Charles took over in 2015.

WINE MAKING

Sustainable viticultural practices, certified in Haute Valeur Environnementale Niveau 3 (High Environmental Value Level 3). After manual grape harvesting and traditional winemaking without sulphites, these warm wines are authentic and balanced.

SOILS-GEOLOGY

A 10 hectares vineyard located alongside a plateau.

AGEING

6 months in oak barrel.

GRAPE

50 % Merlot, 30% cabernet franc and 20% Cabernet sauvignon.

CELLARING

8 years.

TASTING NOTE

Beautiful color, corpulent, soft tannins.

Serving temperature: 17-18°C

Accompaniment: Grilled meats with or without sauces, vegetable terrines, fruit pies or chocolate cakes. Drinks well as an aperitif or a table wine.

QUOTATIONS

Guide Hachette des Vins 2020 1 *: "This cuvee immediately seduced the jury with its deep robe and complex nose dominated by notes of red fruits and toast, which also offers minty notes. The mouth, long, warm and full, ends with vanilla tannins. To wait a few months so that the breeding is based. "

Decanter 2019 - 89: « Nice notes of ripe plum and blackcurrant, one of the best wines of the 2017 vintage in the Bordeaux AOC category. I like the wine's svelte grip and its more clearly ripe profile. Good wine and highly recommended for restaurants looking for an elegant Bordeaux at the most economical price. »

Guide Dussert-Gerber 2021 5♥: « Aged for 6 months in oak barrels, it is rich in aromas, with notes of fruit, cinnamon and humus, very balanced on the nose and on the palate, served by a beautiful structure, very promising.»





RÉSERVE

BORDEAUX