



Château Bastian Réserve Bordeaux 2018



AWARDS

Gold Medal at Concours des Vignerons Indépendants 2020

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* : « A bouquet with generous scents of vanilla and toasted bread opens the tasting. In the mouth, the tannins are well integrated and leave a pleasant sensation of roundness and smoothness. We can already appreciate it. »

Decanter 2020 - 90/100 Highly Recommended : « An enchanting nose of brambly red berry, juicy plum and hints of oak-derived spice greet the taster, followed through with a rich palate of ripe red and black fruit, overlaid by a touch of eau-de-vie, displaying vintage warmth. A solar year, but I like the balance.»

