

Château d'Eyran

Pessac-Léognan

Blanc 2016



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 Savigneux since 1984. And their son Charles took over in 2015.

WINE MAKING

After manual grape harvests with successive sortings, the fermentation, winemaking and maturation take place in oak barrels.

SOILS-GEOLOGY

The 25 hectares vineyard is on sandy and clay-limestone ground called « Graves». The white and dry wine is produced on 1,5 hectare.

GRAPE

65% Sauvignon and 35% Sémillon.

CELLARING

4 to 5 years.

TASTING NOTE

It's the first harvest of dry white wine Château d'Eyran. Of golden yellow color, with a complex nose in the aromas of peach, pear, pineapple and a touch of locust tree, the mouth is smooth, long and well-balanced.

Serving temperature : 7-8°C

Accompaniment : Oysters, fish, cheese (like comté). A very good and fine wine of aperitif.

