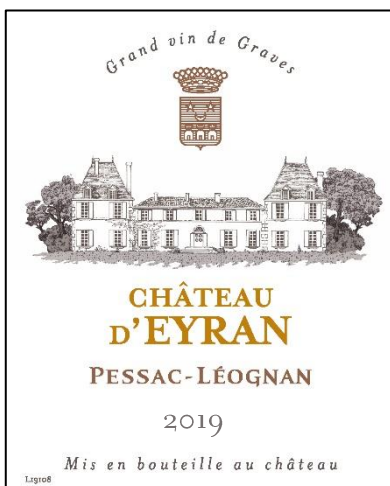




# Château d'Eyran

## Pessac-Léognan

### Blanc 2019



## AWARDS

**Gold medal at Elle à Table Wine Awards 2020**

## 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

Sustainable viticultural practices, certified in Haute Valeur Environnementale Niveau 3 (High Environmental Value Level 3). 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

A beautiful bright pale gold, very balanced, it develops a nose fine and complex ripe citrus fruit with an intense palate with notes of acacia, hazelnut and grapefruit. Already pleasant to drink.

Serving temperature : 7-8°C

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

## QUOTATIONS

Guide Dussert-Gerber 2021 5♥: : « Remarkable Pessac Légnan white, it is a beautiful bright pale gold, very balanced, with a lingering freshness, a classic wine that develops a powerful nose of ripe citrus fruits, with a good oak. melted, dominated by a persistent aromatic power, intense palate where we find acacia and citrus fruits.»

Elle à table 2020 : « A nice discovery that this pleasant white wine from Pessac. A very delicate golden color, an expressive nose full of stone fruits, acacia flower with a hint of vanilla which suggests aging in wood. The palate is round, balanced, and the oak barrel gives it a beautiful structure and a long finish. »