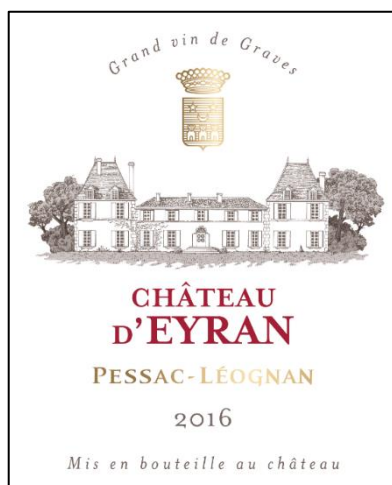




Château d'Eyran

Pessac-Léognan

2016



AWARDS

Gold medal at Mâcon Awards 2018

Silver medal at Concours des Vignerons Indépendants 2018

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 harvesting, traditional winemaking and wine maturation during one year in oak barrels, these are fine wines of considerable character.

SOILS-GEOLOGY

The 25 hectare vineyard is on a sandy and clay-limestone ground called "graves".

AGEING

12 months in oak barrels.

GRAPE

50% Cabernet Sauvignon, 45% Merlot and 5% of Petit verdot.

CELLARING

5 to 10 years.

TASTING NOTE

Displays a deep and dense, powerful and long in the mouth, it is bright and tasty.

Serving temperature : 17-18°C

Accompaniment : Traditional dishes, grilled meats with and without sauces, fish, and cheese.

QUOTATIONS

Guide Dussert-Gerber 2020 : « You will love like us this superb Pessac-Léognan Château d'Eyran 2016, 50% Cabernet Sauvignon, 45% Merlot and 5% Petit Verdot, matured 12 months in oak barrels, Gold Medal Concours de Mâcon 2018, beautiful dark color, good tannic base, rich and persistent in the mouth, it is bold, with notes of plum and undergrowth, excellent evolution. »