

Château d'Eyran Pessac-Léognan 2017





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

With a good color intensity, a slightly floral nose of vanilla, it is soft in attack, long and round in the final.

Serving temperature: 17-18°C

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

QUOTATION

Guide Gilbert & Gaillard 2018: « Gold 88/100 - garnet color. Roasted nose on the background of jammy red and black berries. Soft mouth and structure. The fruit is elegant, racy, the breeding is discreet and fine. The final combines freshness and lengthens for our greatest pleasure. »

