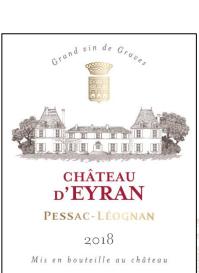


Château d'Eyran Pessac-Léognan 2018







AWARDS

Gold medal at Concours des Vignerons Indépendants 2020

Silver medal at Concours Général Agricole de Paris 2020 Silver medal at Concours mondial de Bruxelles 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 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 deep colour, deep garnet and blackcurrant jam notes. This wine has a beautiful, elegant and powerful structure.

Serving temperature: 17-18°C

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

QUOTATION

Guide Dussert-Gerber 2021 5♥: « Nice tasting with this Pessac-Léognan wine, of a very dark red, powerful, of great complexity, with very silky tannins, a wine where everything is wonderfully melted, whose balance is perfect, extremely typical from Graves Pessac-Léognan, with hints of smoke, very complex aromas, really a very great wine.»