

Château Bastian Réserve Bordeaux 2020





AWARDS

Gold Medal at Concours général agricole de Paris 2022

Silver Medal at Concours des Vignerons Indépendants 2022

HISTORY

The Château Bastian, a 14th century farm of Rivet abbey (at Auros), is a 35 hectare property, on the left bank of the Garonne. Since 1988, it has belonged to Brigitte, Stéphane and Charles Savigneux who run the vineyard, including winemaking and marketing. 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 and traditional winemaking without sulphites, these warm wines are authentic and balanced.

SOILS-GEOLOGY

A 10 hectares vineyard located alongside a plateau.

AGEING

6 months in oak barrel.

GRAPE

50 % Merlot, 30% cabernet franc and 20% Cabernet sauvignon.

CELLARING

8 years.

TASTING NOTE

Beautiful color, corpulent, soft tannins.

Serving temperature: 17-18°C

Accompaniment: Grilled meats with or without sauces, vegetable terrines, fruit pies or chocolate cakes. Drinks well as an aperitif or a table wine.

