

CHATEAU REYNIER

Bordeaux white

HISTORY

Château REYNIER has belonged to the Lurton family for over four generations. Since 1996, Marc LURTON an oenologist by training, has run the estate with his wife Agnès.

This fine vineyard located on the hillsides of the Entre-deux-mers, close to Saint Emilion, encircling the chateau, a fortified manor from the 15th century and a former St Jacques de Compostelle stopover inn.

GRAPE VARIETIES

Sauvignon 60 % Semillon 30 % Muscadelle 10 %

SOIL

Limestone and clay with asteria limestone subsoil

VINEYARD MANAGEMENT

Integrated crop management enabling healthy grapes without destabilising biological balance of the vineyard.

VINIFICATION AND AGEING

Rigorous selection during the harvest (grape variety and plots are vinified separately). The vinification is carried out with the most recent techniques enabling an optimum extraction of aromas and richness : skin contact maceration, filtration of heavy sediments, cold fermentation (60°F), kept on fine lees for 4 to 6 months, no malolactic fermentation.

BOTTLING

Chateau bottled with our own bottling line.

TESTING NOTES

Fresh, beautifully blended fruity white with aromas of grapefruit, mango and pineapple. Its balance and richness on the palate make it most appealing.

