

CHATEAU REYNIER

“Cuvee Heritage” Bordeaux

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 the help of his wife Agnes.

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

GRAPE VARIETIES

Merlot 50 % Cabernet Sauvignon 50 %

SOIL

Limestone and clay soil with asteria limestone subsoil

VINIFICATION AND AGEING

The grapes are selected from the oldest vines growing on the best “terroirs” found on Reynier’s clay limestone slopes.

The vinification is carried out with the most recent techniques.

Classic Bordeaux vinification : total de-stemming, temperature of fermentation 77°F to 86°F.

3 to 4 weeks of maceration, Malolactic fermentation.

16 or 18 months New French oak barrel aged in limestone caves at Chateau Reynier.

BOTTLING

Chateau bottled with our own bottling line.

TESTING NOTES

Dark deep crimson colour with rich berry fruit, roast coffee and vanilla aromas. A graceful, full bodied blend with soft oak tannins providing and exciting beginning with a very long finish.

