

CHATEAU REYNIER

AOC Bordeaux blanc

HISTORY

The lands of Reynier have always been populated and cultivated since the Celts and Romans times. This is a land of strong positive energies. At the 12th century the monk's soldiers that belonged to the Templars, built a church and some facilities in the forest around the village of Reynier and started to cultivate grains and grow vines.

The property was bought in 1901 by the Lurton family, the largest wine family in the world. Chateau Reynier was one of the first estate acquired by the family. Since 1996, Marc Lurton, Oenologist from Bordeaux University and international wine consultant, runs the estate with his wife Agnes and was recently joined by his daughter Pauline, the 6 generation of the family.

LOCATION

The vineyard is located on the heights of Entre- deux-mers, 10 km from Saint Emilion. The vines of Reynier grow on limestone subsoil, under which a cave was dug in the past to build the manor. Nowadays, the cave is used to age the fine red wines in oak barrels.

GRAPES VARIETIES

60 % Sauvignon / 30 % Sémillon / 10 % Muscadelle

SOIL

Limestone and clay with asteria limestone subsoil

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, kept on fine lees for 4 to 6 months with bâtonnage. No malolactic fermentation.

ENVIRONNEMENT

Integrated crop management enabling healthy grapes without destabilizing biological balance of the vineyard. Certified by The Vegan Society and HVE3 (meaning "high environmental value").



TASTING NOTES/ REWARDS

A fresh, dry, crisp and beautifully blended fruity white with aromas of grapefruit, mango & pineapple. It's balance and richness on the palate make it most appealing. Enjoy chilled.