

# **Château Reynier & Château de Bouchet**



## OWNERS

The Lurton family has been making wines since the **mid-19 century**. It is one of the oldest and greatest dynasties operating in the world's famous winegrowing region, Bordeaux. The Lurton family is the only family in the world to have so many of its members all working in the wine industry. Each has their own individual business but they are all producing high quality wines.

Marc Lurton's great grand-father Léonce Récapet bought Chateau Reynier in **1901**. It is a 15-century old manor. In 1956 Marc's father, Dominique, inherited Chateau Reynier. It is since 1980 that Marc, started to manage his father estate and moved into the Chateau Reynier with his wife Agnes.

Marc **5<sup>th</sup> generation of the Lurton family, Oenologist from Bordeaux University and international wine consultant**, runs the estate with his wife **Agnes**.



Since 2019, their second daughter **Pauline**, former ballet dancer at the Boston Ballet and after few years working in the wine industry in the USA, joined the family business. Two generations are working together at the estate.

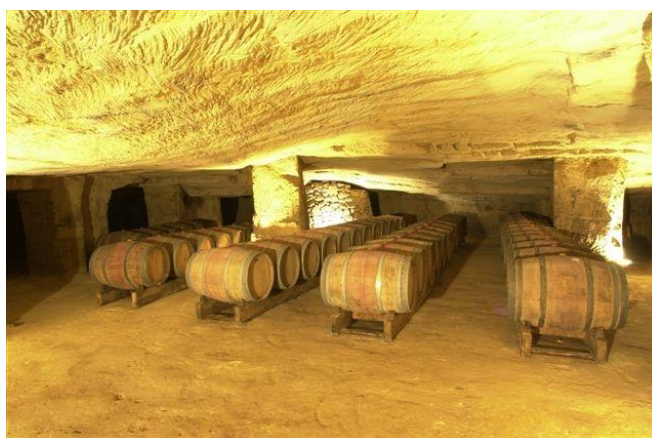


## VINEYARD

The soil of Chateau REYNIER is in the **golden triangle of the best soils of the area**. The terroir is similar to the terroirs of the first growth in Saint Emilion located at 10km north on the other side of the Dordogne River.

The vines of Reynier grow on a very **thin layer of clay** (one to two feet maximum). **The roots deeply dive in the soft limestone where they find minerality and humidity.**

Under the vines there is a natural cave that was dug in the past to build the manor. Nowadays, the cave is used to age the fine red wines in oak barrels. Perfect condition to aged the wines.



## GRAPE VARIETIES

The grape varieties **Merlot and Cabernet Sauvignon** are perfectly adapted to this soil and grow naturally without watering. The grapes reach their perfect level of ripeness with an alcohol potential of maximum 13% around mid-September for the Merlot and mid-October for the Cab Sauvignon.

The blend with 50% Merlot and 50% Cabernet allowed a consistency in the quality in the wines produced at Chateau REYNIER.

## ORGANIC FARMING

Our family is deeply involved in **the natural development and self-protection of the vine**, we started since 1980 to grow sustainable.

At this time, we were one of the first to build an organic water treatment for all the waste waters from the cellar and the house.

On the **86 acres** of our vineyards, we started practicing organic **viticulture** since 2014. In 2021, we converted the entire **estate in Organic**. **In 2024 the vineyard will be fully organic certified.** We are certified since 2019 HVE (meaning “high environmental value”). The aim of our vineyard management is to maintain the biodiversity and sustainability.



Biodynamic technics are used to help restore and harmonize the vital life forces of the vineyards.



## VINES and YIELD

The vines are planted with high density around 5000 vine plants per /ha. Each vine gives around 5 to 6 grape bunches (One bottle of wine per vine plant.)

In order to keep healthy vines and to help concentrating the fruit and structure in the grapes the yields are small 2/3 of the official yield of the appellation. We don't do green harvest as it is a traumatism for the vine. We keep few buds during the pruning and at spring we sort out branches with fruit when there are too numerous.



## WINEMAKING WITH LITTLE SULFUR

Marc oenologist studies and his experience as a flying winemaker gave him the skills to make fine wines for every vintage using the best potential of each soil and each grape variety.

Each plot land and grape varieties are vinified separately. We do not had sulfur before fermentation. Natural yeasts and bacteria from the grapes start and end the fermentations.

Long macerations (4 weeks minimum) with pumping over or punching down to extract all the potential of the grapes.

Cold temperature of fermentation and maceration around 20°, to keep the fruitiness of each grape variety.

Racking after fermentations and addition of few sulfurs in order to stabilize the wine.

The quantity of sulfur will be calculated very precisely and will depend on the structure of the wine (tannins are antiseptics) and of the acidity (acid wines needs less sulfur).

The biological environment of the cave of Chateau REYNIER allowed to keep the wines stable with low sulfur.

A part of the wine is aged in vats at control temperature to keep the fruit and another selection stay in oak barrels in our underground limestone's caves.

**The total sulfur of the wines of Chateau REYNIER is less than half of the maximum allowed.**

- Total Sulfur on the red wines :70 mg/l instead of 150 mg/l allowed.
- Total sulfur of the white and Rosé wines :90mg/l instead of 200 mg/l allowed.

### VEGAN WINES

If the grapes are adapted to the soil and are harvested when ripe, the structure of the wine does not need any fining so all our wines are Vegan. We do not use any products derived from animals during the entire process. We are certified by the Vegan society.



### NITROGEN TO KEEP THE FRUIT AND AVOID OXIDATION

During all the ageing process wines are gently pumped under nitrogen in order to be protected against oxidation and keep the fruit.

### BOTTLING

We control every stage, from the vineyard to the bottling. We have our own bottling machine.

### CORK GUARANTY

The DIAM cork used to cork the Chateau REYNIER is a natural cork treated with high technology against cork smell. This cork is guaranty against cork smell, leaking bottles and oxidation in the wine.

***‘The secret to make wine with soul, is to love your work, respect and listen your environment.***

***Be gentle with your wine and have confidence in the harmony of the place you live and work.’***

**Marc Lurton**

