

CHATEAU REYNIER

AOC Bordeaux Supérieur 2022

HISTORY

The lands of Reynier have always been populated and cultivated since the Celtics 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 near 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 is 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 5 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

50 % Cabernet Sauvignon / 50 % Merlot

SOIL

Limestone and clay with asteria limestone subsoil

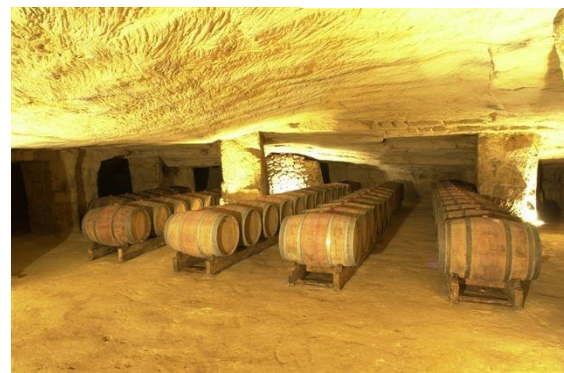
VINIFICATION AND AGEING

Rigorous selection during the harvest (grape variety and plots are vinified separately). The vinification is carried out with the most recent techniques. Classic Bordeaux vinification: total de-stemming, temperature of fermentation 77°F to 86°F. 2 to 3 weeks of maceration, malolactic fermentation.

Aged 12 months in oak barrels in our limestone caves.

ENVIRONNEMENT

The grapes are grown in an Agrocert-certified organic vineyard. Certified by The Vegan Society and HVE (meaning "high environmental value").



TASTING NOTES/ REWARDS

"Aromas of ripe red berry fruit with hints of vanilla and coffee. Well balances, round, integrated tannins and good length".