

CHATEAU REYNIER

AOC Bordeaux blanc 2024

HISTORY

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. A cavernous underground cave network weaves far and wide beneath the vineyards of Reynier, with a mysterious, elusive history of its own. The vines of Reynier grow on this unique limestone subsoil. Nowadays, the cave is used to age the fine red wines in oak barrels.

GRAPES VARIETIES

70 % Sauvignon / 25 % Sémillon / 5 % 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 Organic by Qualisud.

Certified Vegan

Sustainability **Certificate HVE3** (meaning “high environmental value”).



TASTING NOTES/ REWARDS

“Lightly perfumed, this wine has fragrant white fruits that give it a floral character. With its fruitiness comes a tangy character that brings out more Sauvignon Blanc flavors. Drink the wine now.”