



WINEMAKER

Marc Lurton

FARMING

Certified Organic

VARIETALS

Muscadelle, Sauvignon Blanc, Semillon

FEATURES

Cork, Vegan

ABV

12%

AVAILABLE SIZES (L)

0.750



Reynier Bordeaux Blanc

FRANCE, BORDEAUX, BORDEAUX



WHITE

WINERY OVERVIEW

Chateau Reynier is one of the oldest operating wineries in Bordeaux. The Lurton family has been making wine here since the mid-19 century. Marc Lurton's great grandfather Léonce Récapet bought 15th century manor Chateau Reynier in 1901. In 1956, Marc's father, Dominique, inherited Chateau Reynier. Since 1980, Marc has managed his father's estate and took full control in 1997. Marc and his wife Agnes now run Vignobles Marc and Agnes Lurton, a company which includes Chateau Reynier and Château de Bouchet, with their daughter Pauline.

The vines are planted with high density at around 5,000 vine plants per/ha. Each vine gives around 5 to 6 grape bunches (one bottle of wine per vine plant). To keep healthy vines and help concentrate the fruit and structure in the grapes, the yields are small. The 99 acres of vines are made up of 90% Cabernet Sauvignon and Merlot and 10% Sauvignon Blanc, Sémillon and Muscadelle, and are planted on slopes in outstanding clay-limestone terroir.

The terroir at Chateau Reynier is similar to the terroirs of the first growth in Saint Emilion located 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 live deep down in the soft limestone where they find minerality and humidity.

Each plot of land and each grape variety is vinified separately. No sulfur is added before fermentation. Natural yeasts and bacteria from the grapes start and end the fermentations. Long macerations (4 weeks minimum) with pump overs and punch downs extract all the potential of the grapes. Cold temperature fermentation and maceration keeps the fruitiness of each grape variety. After fermentation, some sulfur is added to stabilize the wines. The quantity of sulfur will be calculated very precisely and will depend on the structure of the wine. The total sulfur of the wines of Chateau Reynier is less than half of the maximum allowed. Total Sulfur on the red wines is 70 mg/l instead of the permitted 150 mg/l. Total sulfur of the white wine is 90mg/l instead of the permitted 200 mg/l.

The Lurons control every stage of the winemaking process from vineyard to bottling, and they use a the DIAM natural cork which prevents cork smell, leaking bottles and oxidation in the wine. They are also deeply involved in the natural development of the vines. They started to grow sustainably in 1980 and started practicing organic viticulture in 2014. In 2021, their entire estate was converted to Organic and in 2024, the vineyard will be Certified Organic. Since 2019, the estate is certified HVE (meaning "high environmental value). Their wines are also Certified Vegan by the Vegan society.

VINEYARD

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. Average vine age: 25 years

TERROIR

Limestone and clay with asteria limestone subsoil.

VITICULTURE

Integrated crop management enabling healthy grapes without destabilizing the biological balance of the vineyard. Rigorous selection during the harvest (grape variety and plots are vinified separately). They are harvested by hand and machine in early September.

VINIFICATION

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 (60 °F), kept on fine lees for 4 to 6 months with batonnage; no malolactic fermentation. Stainless steel tanks. Low sulfites: less than half of the maximum allowed in Bordeaux. This wine is 90 mg/l instead of the 200 mg/l that is permitted.

Blend: 75% Sauvignon Blanc / 20% Sémillon / 5% Muscadelle

TASTING NOTES

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

