



WINEMAKER

Marc Lurton

FARMING

Organic

VARIETALS

Cabernet Sauvignon, Merlot

FEATURES

Bottle, Cork, Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750, 3



Reynier

Bordeaux Superieur

FRANCE, BORDEAUX, BORDEAUX



RED

WINERY OVERVIEW

Chateau Reynier is one of the oldest operating wineries in Bordeaux. The Lurton family has been making wine here since the mid-19th 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 Château Reynier and Château de Bouchet, with their daughter Pauline. Marc is an oenologist by training and oversees all vineyard and winery operations. He studied oenology at Bordeaux University. Agnes was a teacher prior to 1993 when she joined Marc at Chateau Reynier full time. Their second daughter Pauline was introduced to wine making and viticulture at an early age by her father. She always helped him in the vineyard and cellar, especially during harvest. Pauline grew up a trained ballet dancer and performed with the Boston ballet until she went to business school in France. She worked for five years as a Brand Ambassador and Sales Manager in the United States before coming home to the family business in 2019. Pauline now develops sales for Chateau Reynier and continues to be trained by her father in the cellar and vineyard for when she will eventually take over the winery.

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 Lurtions 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. The vines of Reynier grow on this unique limestone subsoil. Nowadays, the cave is used to age the fine red wines in oak barrels. Sustainable agriculture. Integrated crop management enabling healthy grapes without destabilizing biological balance of the vineyard. Certified by The Vegan Society and HVE (meaning "high environmental value"). In organic conversion.

TERROIR

Limestone and clay with asteria limestone subsoil

VITICULTURE

Integrated crop management enabling healthy grapes without destabilising biological balance of the vineyard.

VINIFICATION

50% Cabernet Sauvignon, 50% Merlot. 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. Low sulfites: less than half of the maximum allowed in Bordeaux. This wine is 70 mg/l instead of the 150 mg/l that is permitted.

AGING

12 months aged in limestone caves 50 % new and 50 % one year, French and American oak barrel

TASTING NOTES

Aromas of black cherries and currants with cardamom, dried flowers and chocolate orange. Medium-bodied with velvety tannins and a mellow fruit character. Delicious, with a flavorful finish.

