



Château Bastian Réserve Bordeaux 2022



AWARDS

Bronze Medal at Concours de Bordeaux 2024

1 star at Guide Hachette 2025

HISTORY

The Château Bastian, a 14th century farm of Rivet abbey (at Auros), is a 35 hectared property, on the left bank of the Garonne. Since 1988, it has belonged to Brigitte, Stéphane and Charles Savigneux who run the vineyard, including winemaking and marketing. Their son Charles took over in 2015.

WINE MAKING

Sustainable viticultural practices, certified in Haute Valeur Environnementale Niveau 3 (High Environmental Value Level 3). After manual grape harvesting and traditional winemaking without sulphites, these warm wines are authentic and balanced.

SOILS-GEOLOGY

A 10 hectares vineyard located alongside a plateau.

AGEING

6 months in oak barrel.

BLEND

50 % Merlot, 30% cabernet franc and 20% Cabernet sauvignon.

CELLARING

8 years.

TASTING NOTES

Beautiful color, corpulent, soft tannins.

Serving temperature : 17-18°C

Food pairing : Grilled meats with or without sauces, vegetable terrines, fruit pies or chocolate cakes. Drinks well as an aperitif or a table wine.

QUOTATIONS

Guide Hachette des Vins 2020 1 *: « Vinified without added sulfites, this blend of Merlot and Cabernet in equal parts achieves a good balance between structure, density, volume, and smoothness, with fruity notes and oak aging. A fine representative of Bordeaux, already ready to drink. »

