



Château d'Eyran

Pessac-Léognan

Blanc 2022



AWARDS

Gold medal at Elle à Table Wine Awards 2023

HISTORY

Place at the top of Saint-Médard d'Eyrans, near Bordeaux, the Château d'Eyran dates back to the 14th century. In 1796, it became the property of the de Seze family which still possesses it today. The restoration of the vineyard has been pursued by Brigitte and Stéphane Savigneux since 1984. And 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 harvests with successive sortings, the fermentation, winemaking and maturation take place in oak barrels.

SOILS-GEOLOGY

The 25 hectares vineyard is on sandy and clay-limestone ground called « Graves ». The white and dry wine is produced on 1,5 hectare.

GRAPE

65% Sauvignon and 35% Sémillon.

CELLARING

4 to 5 years.

TASTING NOTE

A beautiful golden yellow color, with a complex nose of citrus fruits (yellow lemon and grapefruit type) evolving on peach and acacia flower. The palate is unctuous and lively with aromas of citrus fruits and exotic fruits. A fine and complex white wine!

Serving temperature : 7-8°C

Accompaniment : Oysters, fish, cheese (like comté). A very good and fine wine of aperitif.

QUOTATIONS

Concours des Vins Elle à Table : « Splendid golden yellow nugget-style color of impressive density. We are amazed and admired by the complexity of the olfactory aromas. It exudes a class, a finesse with notes of curry, ginger, grapefruit, quince, verbena and a subtle grain of vanilla. The mouth does not distract us for our greatest happiness. The flesh is sappy, dense, covering with flavors of passion fruit, mango, lychee, lime under a delicious toasted veil. Long original finish with lavender flavors. A wine armed with the most beautiful pairings! »

