



Château d'Eyrans

Pessac-Léognan

Blanc 2024



HISTORY

Place at the top of Saint-Médard d'Eyrans, near Bordeaux, the Château d'Eyrans dates back to the 14th century. In 1796, it became the property of the de Seze family who still owns it today. Brigitte and Stéphane Savigneux have been restoring the vineyard since 1984. Their son, Charles, took over management of the property 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 soil called « Graves ». The white and dry wine is produced on 1,5 hectare.

BLEND

65% White Sauvignon and 35% Sémillon.

CELLARING

4 to 5 years.

TASTING NOTES

A beautiful golden yellow color with a complex nose of peach and grapefruit evolving into floral notes. The palate is round and long with very present pear and peach fruit. Finally, notes of acacia flower and lemon zest give it balance and freshness. A fine and complex white wine!

Serving temperature : 7-8°C

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

