

CHATEAU REYNIER

Bordeaux superieur

HISTORY

Château REYNIER has belonged to the Lurton family for over four generations. Since 1996, Marc LURTON an oenologist by training, has run the estate with his wife Agnes.

This fine vineyard located on the hillsides of the Entre-deux-mers close to Saint Emilion encircling the chateau, a manor from the 15th century and a former St Jacques de Compostelle stopover inn.

GRAPE VARIETIES

Merlot 50 % Cabernet Sauvignon 50 %

SOIL

Limestone and clay with asteria limestone subsoil

VINEYARD MANAGEMENT

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

VINIFICATION AND AGEING

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.

3 to 4 weeks of maceration, malolactic fermentation.

12 months aged in limestone caves

50 % new and 50 % one year, French and American oak barrel

BOTTLING

Chateau bottled with our own bottling line

