



Millésime : 2014

History

Reynon is in Béguey, near Cadillac, on a south-facing slope of the right bank of the Garonne. Part of this estate straddles the neighbouring commune of Laroque which consists of magnificent south east facing slopes and the ancient limestone terraces of the small tributary of the Garonne, the Oeuille.

The origins of this property go back to the XVth century. It was known as the Chateau de Béguey.

Towards the end of the XVth century, the Estate is still considered to be a 'noble house'. It belonged to Jean de la Roque who also owned property in Barsac.

In the XVIIIth century, the vineyards belonged to the Carle de Trajet family who emigrated at the time of the revolution. Around 1850 the state then sold it to the Laspeyrère family who built the current neoclassical stately home where the chateau once stood.

Just before 1900, the property, at that time called Chateau Peyrat, was purchased by Emile Pollet, a Paris wine merchant.

In 1958 Jacques David, from a neighbouring village, Omet, acquired this land. He too had ancient vigneron origins. In turn, he inherited a vineyard from his father, Jean David, in the nearby commune of Laroque. The two vineyards have since been joined.

In 1976 his daughter, Florence, and his son-in-law, Denis Dubourdieu, agronomist and oenologist, took over. The growth has been called Chateau Reynon since 1979. As of the 1980's its fame grew ; especially for the dry white sauvignon wines. The Reynon cellar at that time was Denis Dubourdieu's favourite place for experimentation. As a young researcher he specialised in the vinification of dry whites. The techniques of skin maceration and maturing on lees in tanks of the semillon and sauvignon varieties were perfected at Reynon. Subsequently they were to be widely recommended worldwide. Reynon, thus was first known for its dry white wines.

Reorganisation of the vineyards started in 1988. Low density vine planting of the late 1950's was gradually replanted to 5500 vines per hectares. This

transformation brought out the remarkable potential of the clay terroir for the red wines at Reynon. Ten years later with the widely recognised success of the 1998 vintage, red Reynon wines fell firmly in the category of Bordeaux best bets.

DENIS DUBOURDIEU DOMAINES — Vignerons à Bordeaux depuis 1794 — At Reynon an ancient tradition of cultivating vines on the right bank hillsides is revived. As of 1996, when the years are conducive to noble rot, a surprisingly impressive Cadillac wine is produced. It is made predominantly from the Sauvignon variety which formerly was characteristic of sweet wines only.

The wine

Le Château Reynon produit un vin rouge d'appellation Premières Côtes de Bordeaux, un Sauvignon Blanc et un rosé tous deux d'appellation Bordeaux.

Certaines années particulièrement favorables au développement de la pourriture noble, une petite quantité de vin liquoreux d'appellation Cadillac est produite.

Le second vin rouge est commercialisé sous le nom de Clos de Reynon.

The vineyard

Argiles profondes typiques des côtes. On trouve aussi des hauts de coteaux graveleux. Surface : 28 hectares Encépagement : Merlot : 43%, Sauvignon : 34,5%, Cabernet Sauvignon : 12%, Petit Verdot : 10%, Sémillon : 0,5% Age moyen du vignoble : 23 ans Elaboration Les vins blancs : Fermentation et élevage en cuves bois et cuves inox. Durée d'élevage de 5 mois. Les vins Rouge : Fermentation en cuves Inox et cuves béton. Extractions douces par remontages. Elevage de 12 mois en barriques.

Comment(s)

WWW.WINESPECTATOR.COM

Bracing lime and tarragon notes are allied to a lean frame, with tangy sel gris accents rippling through the finish. Offers a bony, chiseled feel.

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Note : 88-91

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Outsider

Couleur pâle. Beau nez pur et subtil. Bouche juteuse, savoureuse, au toucher soyeux. Finale délicatement fruitée et sèveuse. Bonne longueur.

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Note : 15//87

VINOUS MEDIA

DENIS DUBOURDIEU DOMAINES — Vignerons à Bordeaux depuis 1794 — 100 % Sauvignon Blanc, shows lovely varietal character with more of an emphasis on texture rather than grassy/green flavors. Citrus and floral notes come forward in an attractive, aromatic white to drink young. There is a lot to like in this expressive Sauvignon Blanc from proprietors Denis et Florence Dubourdieu. Best of all, the Blanc should be a fabulous value.

VINOUS MEDIA

Note : 88//90

THE WINE ADVOCATE

The Reynon 2014 Blanc has a rather lean bouquet at first with light resinous scents infusing the citrus fruit. It unfurls a little in the glass, responding with light white flower aromas. The palate is well balanced with crisp acidity, lively in the mouth with a twist of sour lemon. It gently fans out with a lively, citrus lemon and Granny Smith apple finish, plus a dash of white pepper on the aftertaste. Drink over the next three of four years.

THE WINE ADVOCATE

Note : 89

