
Château Reynon Blanc 2015

CSPC# 763554

750mlx12

13.0% alc./vol.

Grape Variety

100% Sauvignon Blanc

Appellation

Côtes de Bordeaux

Website

<http://www.denisdubourdieu.com/index.php?d=1&l=EN>

General Info

Château Reynon is located in Béguey, near Cadillac, on a south-facing slope of the Garonne right bank. A part of the vineyard is also found in the neighboring commune of Laroque on magnificent south-east facing slopes and an ancient calcareous terrace originating from the Oeuille, a small tributary of the Garonne River.

The origins of the estate date back to the 15th century, when it was called Château de Béguey. At the end of the 16th century the property was still owned by the nobility, as it belonged to Jean de La Roque, who also owned an estate in Barsac. In the 18th century the vineyard belonged to the Carle de Trajet family, who emigrated during the French revolution. It is then sold by the State to the Laspeyrière family who, in 1850, built the present neo-classical style residence after pulling down the old one.

Just before 1900, the estate, whose name was, at the time, Château du Peyrat was bought by Emile Pollet, a Parisian wine merchant.

In 1958, Jacques David purchased the estate. He belonged to a very old vine grower family from Omet, a neighboring village. He also inherited a vineyard in the commune of Laroque not far from his new acquisition. Those two vineyards are since then part of the same estate.

In 1976, his daughter Florence, and his son-in-law, Denis Dubourdieu, Engineer in Agriculture, took over the estate which is labeled Château Reynon since 1979. It very soon became well-known thanks to its Sauvignon. The winery of Reynon was during the 80's a laboratory of choice for Denis Dubourdieu, then a young Scientist at the University of oenology who specializes in the wine making of dry white wines.

Vintage

While the 2014 vintage was saved by some late summer sunshine, in 2015 it was rain that vines desperately needed as a drought that had delivered half the normal rainfall ended in mid-August. A uniform flowering had led to a good fruit set and healthy bunches, but as temperatures soared in June and July the grapes stopped growing and skins thickened prematurely, leading to widespread anxiety. Significant rainfall then fell in August which helped to reinvigorate the vines and the sun returned until 12th September. That was the day that 'shuffled the pack' as Bill Blatch put it, as there was torrential rain in certain places that affected the potential of the harvest quality for those that received it. The rain fell heaviest in the Northern Medoc, the area that has more clay soils planted with Merlot than in the gravelly southern Medoc which Cabernet Sauvignon prefers. Margaux and Saint-Julien, Graves and most of the Right Bank escaped excessive rainfall.

The rain came at a tricky moment for the earlier ripening Merlot, with humidity threatening botrytis rot. Some chateaux had to pick early as a result, while those unaffected went on to enjoy sunny days and cool nights for most days until the harvest was completed in mid-October. Those cooler temperatures helped to retain acidity as the vines reached full maturity.

Vineyards

A great vintage for Bordeaux whites. Located in Beguey in the Premières Côtes de Bordeaux appellation, Chateau Reynon was purchased by the Dubourdieu family in 1958. Denis Dubourdieu took over vineyard work in 1976 and the chateau is now one of the finest in the Premières Côtes de Bordeaux. The vineyard's deep gravelly soil with clay subsoil is situated on a well-draining hillside. With a surface area of 20.5 ha, the red vineyard is composed of 81% Merlot, 6% Cabernet Sauvignon, 13% Petit Verdot. The density of the vineyard is 5,500 plants per hectare. The 12.8 hectares white vineyard is made up of 87% Sauvignon Blanc and 13% Sémillon. The density of the vineyard is 5,500 plants per hectare.

Vinification/ Maturation	Hand-harvesting is performed in general in one time and if it's required in 2 selective pickings of golden grapes with an aromatic optimum stage. After an eventual phase of skin contact, a slow juice extraction is performed, protected from the oxidation process. Free run must is strictly separated from press must and their clarification undergoes by natural settling. Fermentation takes place in stainless steel vats. Ageing on lees in tanks last 5 to 7 months before bottling.
Tasting Notes	The soil quality, moderate production, fine wine-making process makes it possible to obtain an elegant dry white wine, at once complex and tasty with grapefruit and white peach aromas, with mineral and smoky hints, with a remarkable aging potential in bottle over several years.
Serve with	White Bordeaux wine is perfect for a wide variety of dishes and cuisines. Due to its fresh, citrus profile, along with sweet fruits, spice and mineral characteristics, most seafood dishes make perfect pairings. Chicken, veal, pork, sushi, crudo and semi, spicy dishes are great matches for white Bordeaux wine. Sushi can also be a perfect pairing, as are raw oysters. Most soft, hard, or dry cheeses will also offer great wine and food pairings when served with white Bordeaux wine. White Bordeaux wine will taste and feel far better with a slight chill. Serving your Bordeaux Blanc wine at 55 to 60 degrees Fahrenheit, 15 degrees Celsius, really adds a lot to the tasting experience.
Production	4,060 cases made
Cellaring	Drink 2018-2032
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - Web Only 2017</p> <p>90-93 points - James Molesworth, Wine Spectator - Web Only 2016</p> <p>90-92 points - Neal Martin, Wine Advocate #224 - April 2016</p> <p>91 points - Neal Martin, Wine Journal - March 2018</p> <p>88 points / Best Buy - Roger Voss, Wine Enthusiast - September 2016</p> <p>90 points - Tim Atkin, MW - timatkin.com - April 2016 score only)</p> <p>89-91 points - Antonio Galloni, Vinous - April 2016</p> <p>15 points - La Revue du Vin France (score only) - June 2016</p>
Reviews	<p><i>"Ripe, with a rich feel to the mix of white peach, wet straw, honeysuckle and lemon curd notes. A light flash of thyme through the finish adds needed zip. Tasty. Sauvignon Blanc. Drink now through 2018. 4,060 cases made."</i> - JM, Wine Spectator</p> <p><i>"Lovely tarragon, verbena and chamomile notes ripple through a lime pith-accented finish. Steely and pure. Score range: 88-91"</i> - JM, Wine Spectator</p> <p><i>"The 2015 Château Reynon Blanc has a crisp Granny Smith apple and limestone-scented bouquet that is linear and focused yet bounding full of energy. The palate is medium-bodied with a lively, citrus-driven entry backed by hints of pineapple and guava. Harmonious from start to finish and with impressive substance, this is a great Reynon Blanc from Denis Dubourdieu."</i> - NM, Wine Advocate</p> <p><i>"The Reynon 2015 Blanc has a nicely detailed, mineral-driven bouquet with apple blossom, kiwi fruit and light limestone aromas that gently unfold in the glass. The palate is fresh and vibrant on the entry with a welcome touch of sour lemon that imparts tension on the finish. This is a superb Reynon Blanc that should age with style."</i> - NM, Wine Journal</p> <p><i>"From the family estate of Bordeaux wine gurus Denis and Florence Dubourdieu, this is a crisp, refreshing Sauvignon Blanc/Sémillon blend that appeals immediately. Bright acidity, freshly squeezed lemon and a herbal, green edge all make for a wine that is drinkable now as an apéritif as well as with food."</i> - RV, Wine Enthusiast</p> <p><i>"Denis Dubourdieu's 2015 Reynon is absolutely delicious. Rich, creamy and inviting, the 2015 captures striking richness and plenty of nuance. Peach, apricot, jasmine and candied lemon are some of the signatures. The 2015 is classy, elegant and polished, not to mention one of the great values in Bordeaux. (AG)"</i> - AG, Vinous</p>
