



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

Château d'Eyssan, Château d'Eyssan, AOP Haut-Médoc, Rouge, 2016

AOP Haut-Médoc, Bordeaux, France

Helene Musso is the managing director for the Musso properties and comes from a long generation of winemakers and wine lovers. Her father Henri Musso purchased their first property in 1979 from the Rothschild family and the family produced their first wine in 1982. Since then, she produces elegant and refined wines expressing beautifully the terroir. Pure satisfaction.

PRESENTATION

Château d'Eyssan is located in Saint Sauveur and is currently in the process of being certified organic. All the wines are also HVE level 3 certified meaning that throughout the years their method of agriculture has proven to be respectful to the environment, the employees, and nature. The chateau's neighbors include Cru Bourgeois Château Fontesteau.

WINEMAKING

Traditional vinification, long maceration in thermoregulated stainless steel tanks being a specificity of Médoc. Aging without barrels / wood.

VARIETALS

Merlot 51%, Cabernet sauvignon 40%, Cabernet franc 9%

13 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 to 10 years

TASTING

Lightly wooded, fruity, and lively. Its primary aromas are of cherry, cassis with second-ary oak aromas, and smooth finish. An excellent well-balanced, elegant, lighter style Medoc wine ready to be enjoyed now.

FOOD PAIRINGS

This wine will go very well with a slice of pan-fried foie gras, the tannins, which give structure to the wine, break the fatty side of the recipe. Then, a piece of grilled red meat: duck breast, rib steak or beef tenderloin that goes particularly well with a glass of Haut-Médoc. Strong cheeses: reblochon, abundance, cabralès.

Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas
Tel. +33 467 360 171 - contact@nosvinsdusud.com
www.nosvinsdusud.com

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