



MAISON LE STAR  
VIGNOBLES & CHATEAUX

## EXCLUSIVE ESTATES



# CHATEAU PICON

## La Réserve

### Bordeaux Supérieur

#### ORIGIN - TERROIR

The first records of the foundation of the Seigneurie de Picon wine domaine date back to 1070. The domaine has changed families very few times over the past 9 centuries which attests to the strong traditions of its heritage. The vineyards have gradually been replanted over the years and the vat house has been fully renovated and fitted with modern vinification facilities.

Château Picon is situated in the commune of Eynesse, near to the Sainte-Foy-la-Grande bastide. This beautiful 81 hectare wine domaine lies on a plateau overlooking the Dordogne valley. It benefits from an exceptional terroir composed of gravel soils on the surface and clay-limestone beneath the surface. The vines have an average age of 35 years and are primarily south-facing. The adjoining vine parcels surround the château and the cellars.

Château Picon is Sustainable Agriculture certified. It is committed to a respectful and sustainable approach to the environment in order to ensure optimum quality.

#### CULTIVATION

Meticulous work in the vineyards involving grassing and soil tillage.  
Green harvests and leaf stripping

#### VINIFICATION

Selection of the best parcels  
Controlled yields  
Low temperature fermentations  
Traditional Bordeaux methods of vinification in temperature controlled stainless steel vats with micro-oxygenation  
Aged in 100% French new oak barrels for 15 months

#### GRAPE VARIETIES

60% Merlot  
40% Cabernet Franc

#### TASTING NOTES

Château Picon La Réserve reveals a deep, dark carmen red hue. The elegant and complex nose discloses aromas of red fruits and roasted notes. The palate is powerful, concentrated and opulent. Ripe fruit aromas combine harmoniously with notes of toast and vanilla. A complex yet harmonious wine and a reference point in the appellation.

#### FOOD & WINE PAIRING

Château Picon La Réserve makes the ideal partner for sophisticated French dishes such as roast lamb in garlic or a fillet of beef 'rossini'. It also works well with more everyday dishes such as spaghetti bolognese or a vegetable bake.  
Enjoy served at 18°C.

#### AWARDS

2014 : Silver Medal - Concours de Bordeaux 2016  
2012 : Gold Medal - Concours de Bruxelles 2014

MAISON LE STAR

ZAE de l'Arbalestrier, BP 43 - 33220 Pineuilh - France

Tel : +33(0)5 57 41 91 50 - Fax : +33(0)5 57 46 42 76 - [www.maisonlestar.com](http://www.maisonlestar.com)