



#### CHÂTEAU SOUBIAN

Backing onto the west of the village of Léoignan on a beautiful hillock of gravel, Château Soubian was already on the map of Guyenne in the 18th century, by Pierre de Belley, engineer geographer of King Louis XV. It is a charming hunting lodge surrounded by a vineyard in a wood setting. The famous guide, Cocks & Féret, « Bordeaux and its wines », described in 1883 Soubian wine as « distinguished, delicate, supple and very fruity ».

Several families have occupied and embellished this property. Since 1930, the Célérier family, a line of Bordeaux *negociants*, has taken over the premises. Production was interrupted in the 1950s by the vagaries of life and the severe frost of 1956. The current descendants are working to revive this wonderful little vineyard.

The Célérier brothers set out to replant this vineyard with great respect for the environment by entrusting the operation to the Bernard family, neighbor and owner of the famous Cru Classé Domaine de Chevalier engaged in organic conversion. Olivier Bernard and his team have the clear ambition to sublimate this very beautiful terroir and to produce again a Great Wine there, bearing the colors of Léoignan.

#### VINEYARD AND VINIFICATION

A.O.C. : PESSAC-LEOGNAN

Surface / Red : 4 hectares

Gravel soils on clay-gravelly subsoil

- Grape varieties :

Red vines: 70 % cabernet sauvignon - 30 % merlot

Harvest : Handpicking, with selective sorting in the vineyard and in the cellar

Transport of the grapes in small crates.

Sorting tables (manual and optical)

Vinification in temperature-controlled vats.

Aging in French oak barrels, fine grain, 16 months

Mise en bouteille au château

Diam cork.

Bottle : Burdigala model by Verallia

Packaging : 6 bottles flat carton case

Owner : Famille CÉLÉRIER  
Exploitant : SC DOMAINE DE CHEVALIER  
 Olivier BERNARD  
Directeur adjoint : Rémi EDANGE  
Directeur technique : Vincent BERNARD  
Chef de culture : Didier PEYTOUR  
Maître de chai : Antoine ROULIER

**2020**



**CHÂTEAU SOUBIAN**  
**ROUGE 2020**

**A.O.C. PESSAC-LEOGNAN**

**HARVEST : from September 16 to 28**

**Assemblage 2020 :**

**CABERNET SAUVIGNON 75% - MERLOT 25 %**

**ALC : 13,5 % VOL.**

**Bottling : APRIL 2022**

**TECHNOLOGICAL CORK**

#### TASTING

Red, ruby, raspberry, black in the middle and luminous color with very clear reflections.

The nose is intense, generous fresh and refined. A cocktail of fresh red and black fruits is reminiscent of blackberry, blackcurrant, raspberry and black cherry. A real pleasure accompanied by the sweet spices of very ripe Cabernet Sauvignon.

On the palate, the mark of the great vintage is evident. A crisp, fruity and very well structured mouth with dense, already supple and high quality tannins. However, they will still soften. A lively energy gives this wine a nice hold and a nice tension, in an elegant balance.

This precise and sweet wine deserves to stay a little in the cellar.

Drink: 2024-2030 at 16.5°C



**EXPLOITANT : S.C DOMAINE DE CHEVALIER – FAMILLE BERNARD**

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