

# Château des Eyssards



# Summary



*History and Family*

*The Bergerac area*

*The vineyard*

*The wines*

# History and Family

*Albert Cuisset*



*Léonce Cuisset*



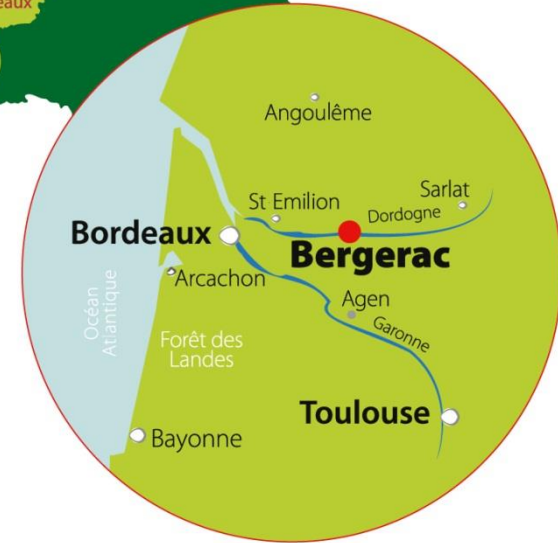
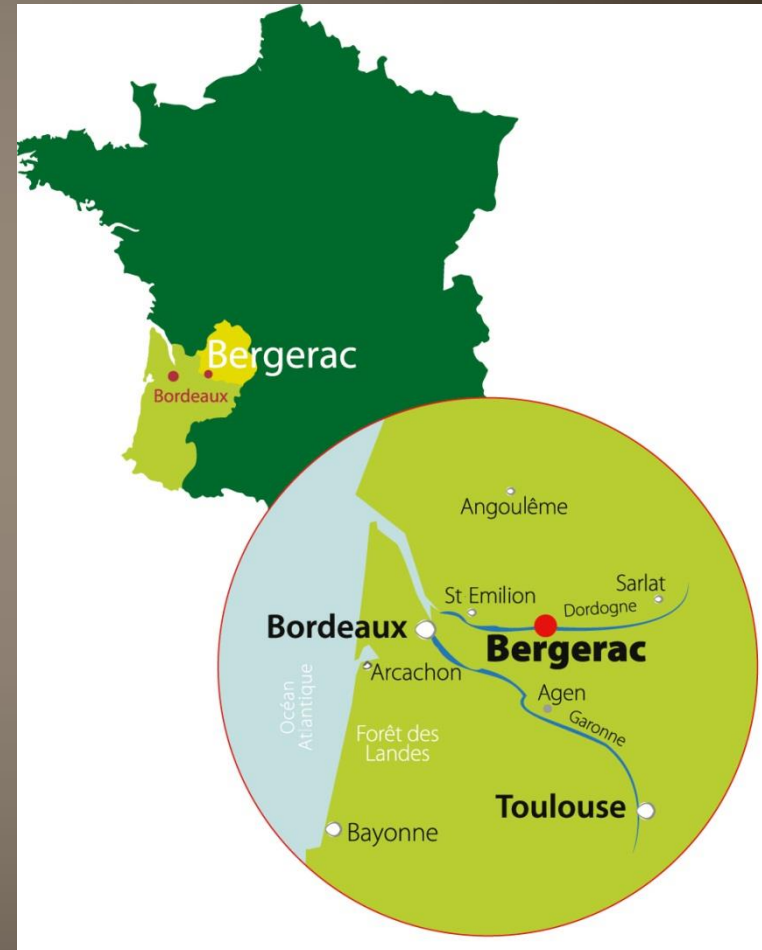
*Laurent Cuisset*



*Pascal Cuisset*



# The Bergerac area



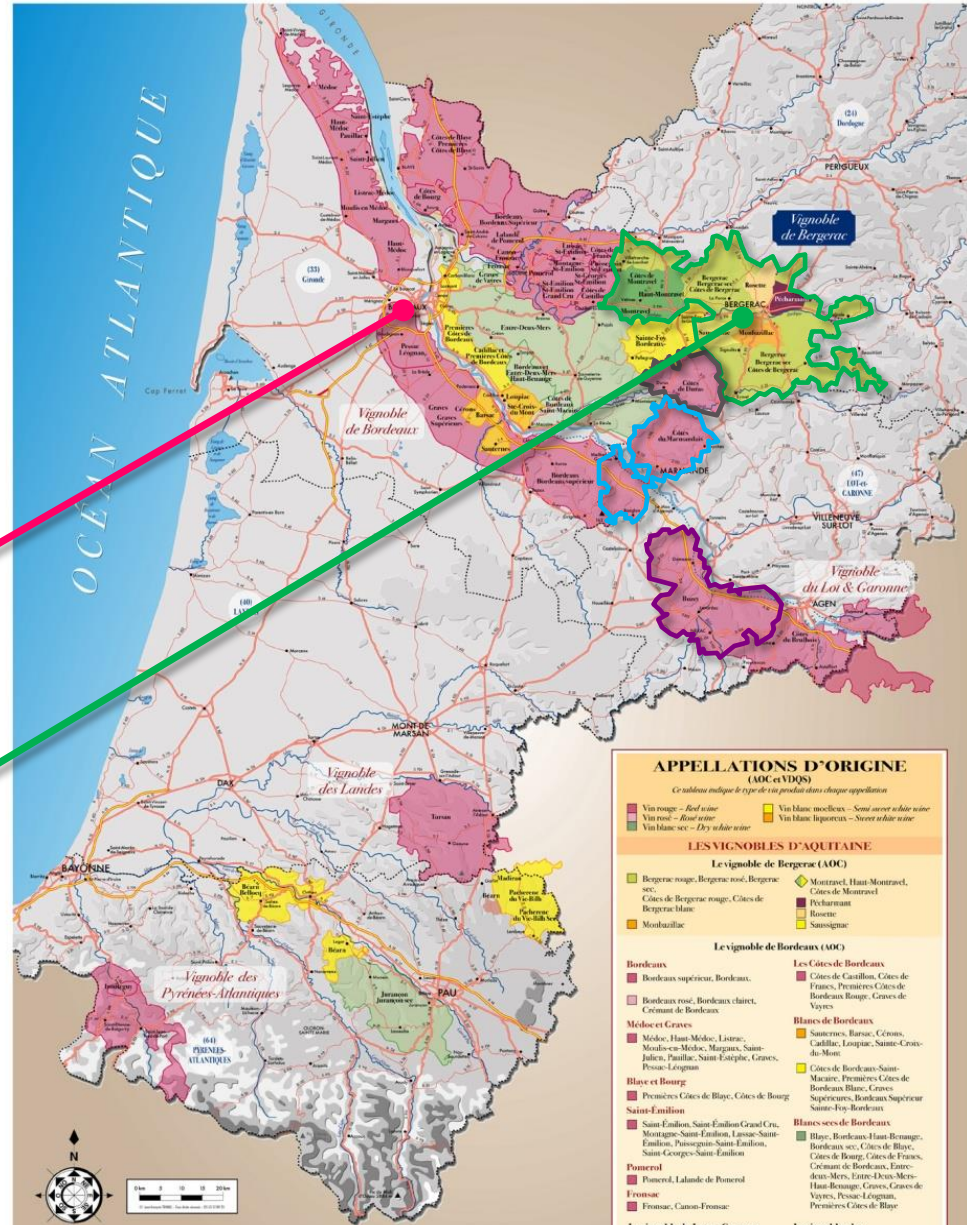


LES VINS DE  
**Bergerac**

Bordeaux

Bergerac

# Les Vignobles de Bergerac et d'Aquitaine

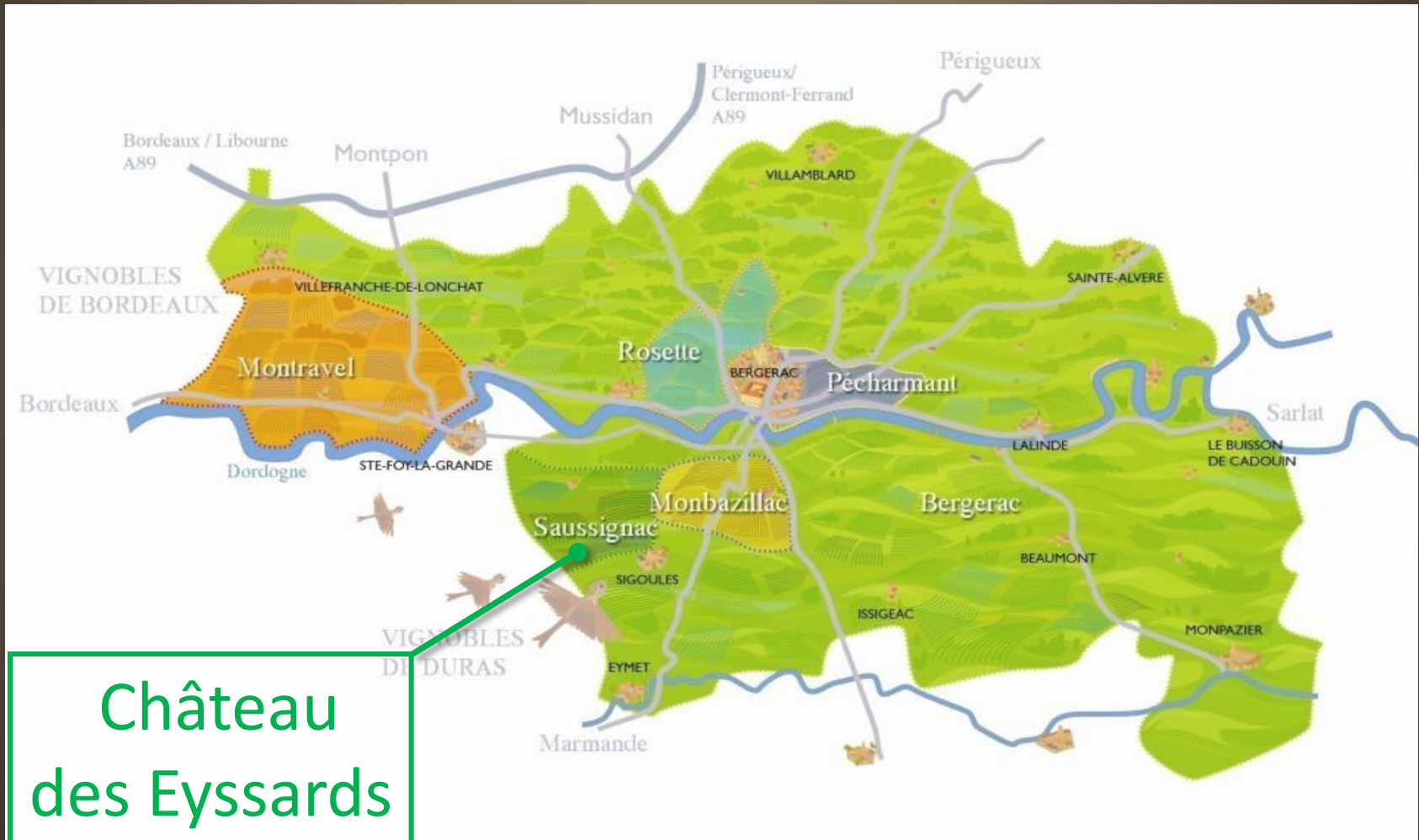


MAISON DES VINS DE BERGERAC  
Conseil Interprofessionnel des Vins de la Région de Bergerac  
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Tel. 05 53 63 57 57 - Fax : 05 53 63 01 30  
e-mail: contact@vins-bergerac.fr  
[www.vins-bergerac.fr](http://www.vins-bergerac.fr)



\* Les AOC Bordeaux et Bergerac peuvent être produites sur l'ensemble de leur vignoble respectif.  
VDQS: Vin Délimité de Qualité Supérieure. AOC: Appellation d'Origine Contrôlée.

# The Bergerac vineyard



Château  
des Eyssards

*An estate at the heart of the vineyard*

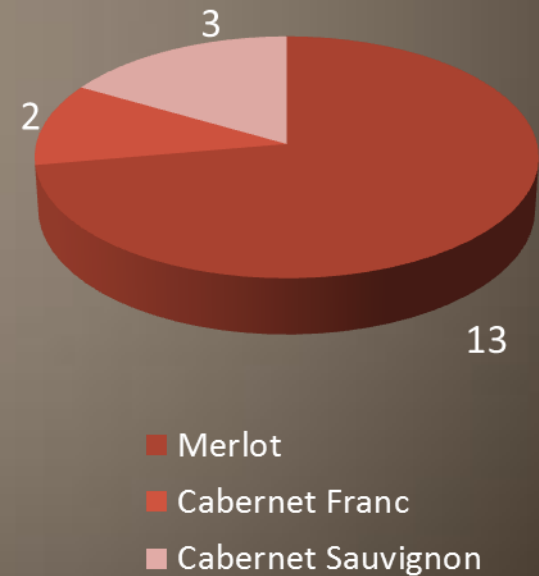
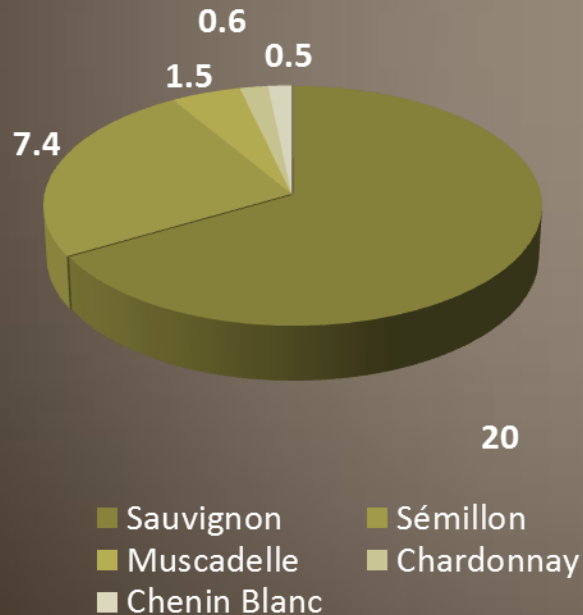




# The vineyard

48 hectares of vines

## Grape varieties



# *Differents soils*

Chalky clayey



Clayey



Stony



Chalky with fossil



# *Train the vine*



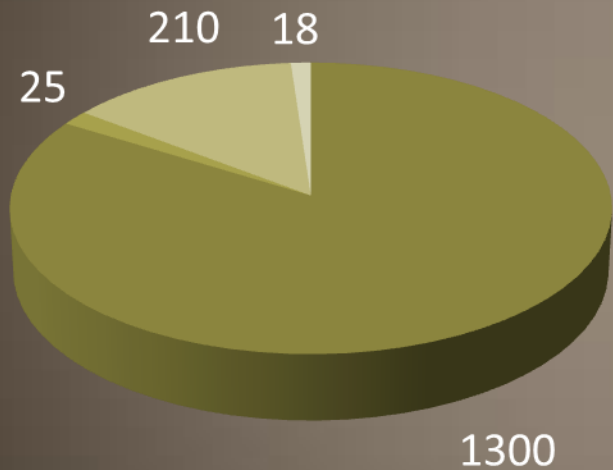
# Integrated farming

## « Sustainable farming »

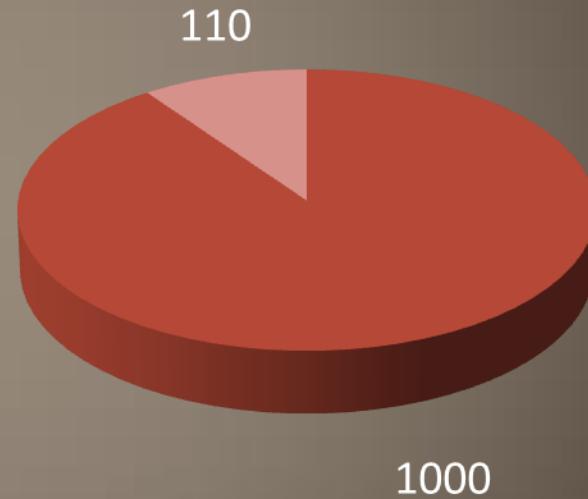
- Organic fertilizer
- One key word : Observation
- Rational use of treatments applied to the vines
- Adapt the work of vines to the vintage
- Plow or not, keep the grass, control the vigour...



# Harvest 2012



- Bergerac sec
- Côtes de Bergerac
- Saussignac
- Vin de Pays



- Bergerac Rouge
- Bergerac Rosé

# The wines

- White wines

- *Bergerac Sec*
- *Bergerac Sec - Cuvée Prestige*
- *Adagio - Chardonnay*
- *Saussignac – Cuvée Flavie*

- Red wines

- *Bergerac Rouge*
- *Bergerac Rouge - Mezzo*
- *Bergerac Rouge – Cuvée Prestige*
- *Bergerac Rouge - Adagio*



# Château des Eyssards

## *Bergerac Sec*

Yield : 60 hL/ha

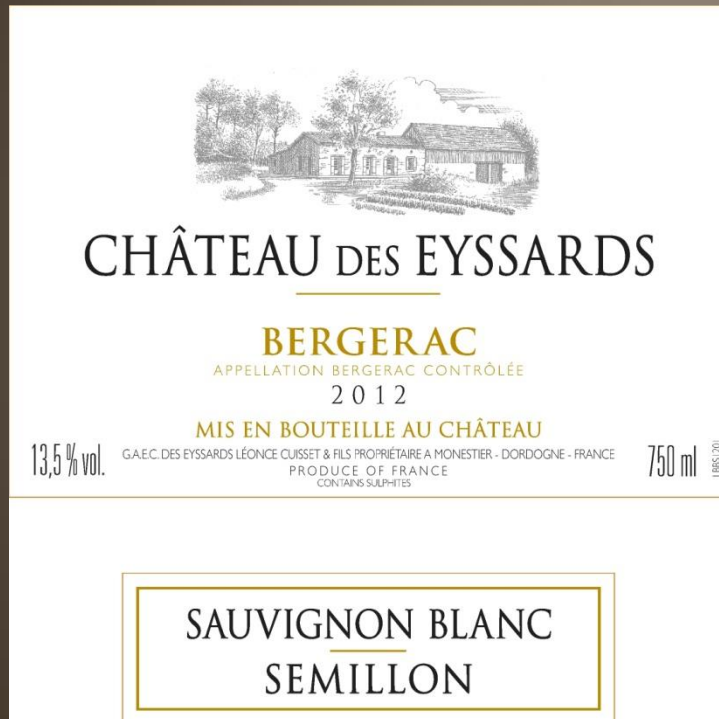
Blend : 80% Sauvignon Blanc and 20% Semillon

Harvest by night with a harvesting machine to keep fruit and avoid the oxidation phenomenon

Skin contact 24-48 hours

Fermentation in stainless steel tank around 18°C

Aged on fine lees during 3 months before bottling



# Château des Eyssards

## *Bergerac Sec – Cuvée Prestige*

Yield : 55 hL/ha

Blend : 40% Sauvignon Blanc, 30% Semillon and 30% Muscadelle

Harvest with a harvesting machine by night

Skin contact 24-48 hours  
Alcoholic fermentation in french oak barrels, 1/3 new, 1/3 one wine and 1/3 two wines

Aged on fine lees during 9-10 months with stirring



# Château des Eyssards

## *Adagio - Chardonnay*

Yield : 35 hL/ha

Blend : 100% Chardonnay

Harvest with a harvesting machine  
Pressing directly, rack to the barrel after  
settling for fermentation in french oak  
barrels

Aged on fine lees during 9-10 months  
with stirring



# Château des Eyssards

## *Saussignac – Cuvée Flavie*

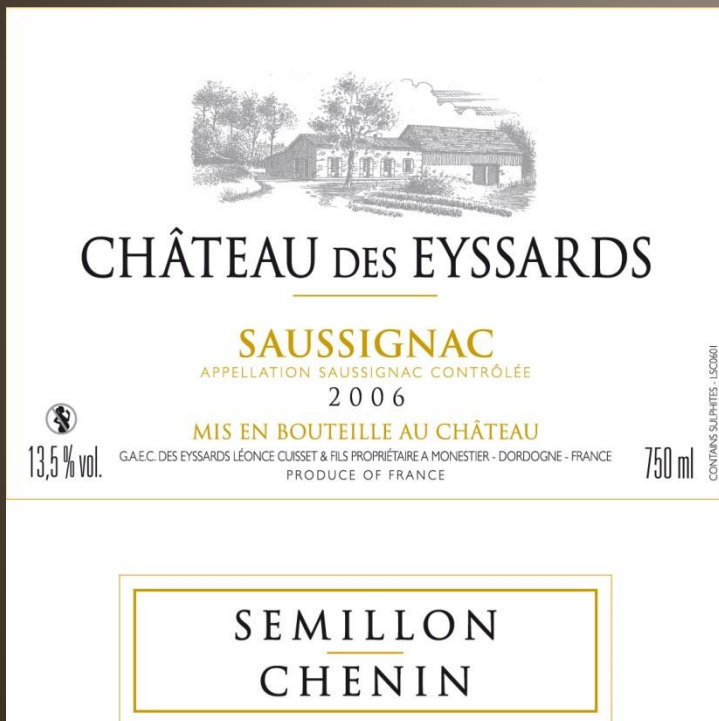
Yield : 18 – 22 hL/ha

Blend : 75% Semillon, 20% Chenin Blanc and 5% Sauvignon Blanc

Harvest : selective picking of dessicated/ botrytised grapes by hand exclusively

Fermentation in french oak barrel 30% new 40% 1 wine 30% 2 wines

Aged during 18 months



# Château des Eyssards

## *Bergerac Rouge*

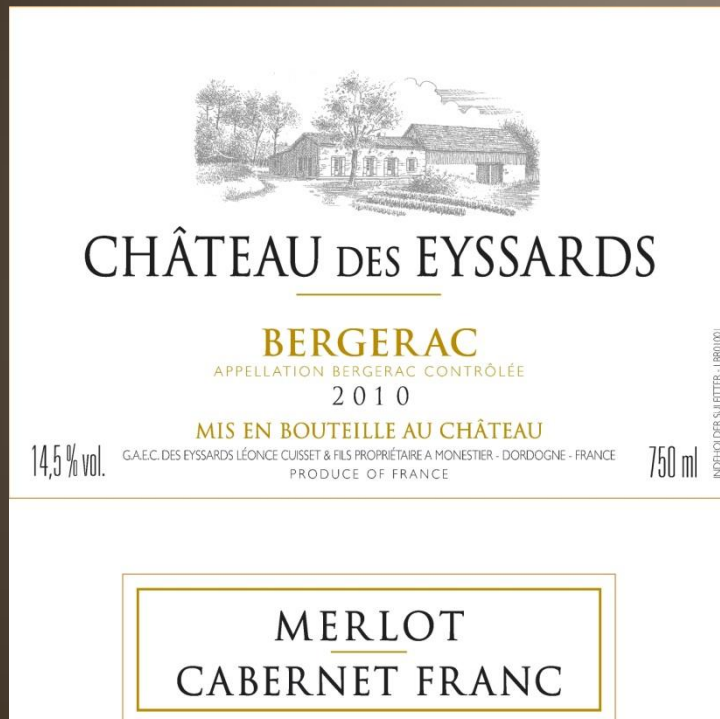
Yield : 50 hL/ha

Blend : 70% Merlot and 30% Cabernet Franc

Harvest by night with a haversting machine

Skin contact around 4-5 days before the alcoholic fermentation start. After that, the grapes are released in stainless steel tank around 28°C

Aged in tank for two years with one part in barrel or stave



# Château des Eyssards

## *Bergerac Rouge - Mezzo*



Yield : 55 hL/ha

Blend : 100% Merlot

Harvest by night with harvesting machine

Skin contact around 4-5 days before the alcoholic fermentation start. After that, the grapes are released in stainless steel tank around 28°C

A blend from 50% french oak three wines and 50% tank with french oak stave

# Château des Eyssards

## *Bergerac Rouge – Cuvée Prestige*

Yield : 50-55 hL/ha

Blend : 90% Merlot, 5% Cabernet Franc and 5% Cabernet Sauvignon

Harvest by night with harvesting machine. Skin contact 4-5 days before the fermentation start. The grapes are released in stainless steel tank around 28°C. Put in french oak barrels in May for 12 months, 1/3 new, 1/3 one wine and 1/3 two wines.

After one year in barrels, the wine stay 5-6 months in tank to the bottling



# Château des Eyssards

## *Bergerac Rouge - Adagio*



Yield : 45 hL/ha

Blend : 95% Merlot, 5% Cabernet Franc and Cabernet Sauvignon

The wine making is the same of Cuvée Prestige.

Adagio is the result of a selection of the best block, best wine and severe tasting of each barrels.