

Château ACCESSOIRES PERSONNALISES

NOUVEAUTES

Nous avons mis en vente les objets personnalisés Saint-Estèphe. Vous pouvez désormais retrouver à la vente en ligne et en boutique les produits suivants :

*- La **pochette** Saint-Estèphe*

*- Lot : Le **carnet** Saint-Estèphe en format A5 avec **le stylo** en liège Saint-Estèphe avec l'embout blanc*

*- Lot : Le **bloc-notes A6** Saint-Estèphe avec **le stylo en liège** Saint-Estèphe avec l'embout noir*

*- Le **parapluie noir** Saint-Estèphe*

*- Le **Tote Bag** Saint-Estèphe*

*- Le **Tire-Bouchon** Saint-Estèphe*

*- **Sous verre***

*- Le **Tablier** Saint Estèphe*

*- Le **verre** gravé Saint-Estèphe*

N'hésitez pas à commander !!

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: PLACE DES ANCIENS COMBATTANTS, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.264756 / -0.771505

Téléphone: 0556593059

Portable: 0556593059



Château Andron Blanquet

Château ANDRON-BLANQUET is one of the oldest châteaux in SAINT-ESTEPHE.

Its name comes from the village where it is located : Blanquet and the name of an old Saint-Estèphe family, ANDRON.

Since 1971, the owner is AUDOY family, of Château COS-LABORY. ANDRON-BLANQUET's vineyard is located on the croup of "COS" which means stone hill. The neighbour are Lafite Rothschild, Cos d'Estournel and Cos-Labory. The soil is pure grave.

IDENTITÉ

Raison sociale: SCE DOMAINES AUDOY

Propriétaire: Michel REYBIER

DONNÉES TECHNIQUES

Surperficie du vignoble: 16 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: Gunz gravel over a marly limestone subsoil

Encépagement en %: 30% Merlot, 60% Cabernet Sauvignon, 10% Cabernet Franc

Vinification: In temperature-controlled stainless steel tanks and concrete vats

Durée d'élevage, % Barriques neuves: 14 month, 33% in new oak

Conduite du vignoble: Traditional

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: Château Andron Blanquet, 33180 Saint-Estephe

Coordonnées GPS: 45.2342 / -0.786828

Téléphone: +33556593022

Site internet: http://cos-labory.com

Email: contact@cos-labory.com



Château Beau Site

The Château Beau-Site extends gently towards the Gironde. From the cellars and the terrace there is a remarkable view of the vineyard, its immediate neighbor Château Calon Ségur as well as the estuary.

It is one of the oldest properties in the renowned town of Saint-Estèphe. In recent years, Château Beau-Site has benefited from large investments which have seen the complete overhaul of the Château and the creation of a stainless steel vat to match the plot.

Today, Château Beau-Site also benefits from the work of the Domaines Borie-Castéja du Médoc teams, both in the vineyard and in the cellars.

On its gravel slopes grow vines whose old vines have been carefully preserved, producing racy, complete and elegant wines, comparable to those of the best Saint-Estèphe vintages.

IDENTITÉ

Propriétaire: Monsieur Philippe Castéja

DONNÉES TECHNIQUES

Surperficie du vignoble: 40 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: gravel

Encépagement en %: 70%Cabernet Sauvignon, 25%Merlot, 3%Petit Verdot, 2%Cabernet Franc

Vinification: Alcoholic and malolactic fermentation

Conduite du vignoble: Reasoned cultural

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: Château Beau Site, 33180 Saint-Estephe
Coordonnées GPS: 45.267956 / -0.788674
Téléphone: +33556000070
Site internet: http://www.chateau-beausite.fr/
Email: domaines@borie-manoux.fr
Facebook: https://www.facebook.com/people/Chateau-Beau-Site/100057105264322/



Château Beau Site Haut Vignoble

The estate was founded in 1861, in the middle of the Second Empire. At that time, charcoal was transported by teams of oxen. It was with the money from these "charrois" that our ancestor slowly purchased the first plots of vines in the commune of Saint-Estèphe and built the château currently featured on the label.

Then in 1924, Pierre Braquessac, a wine broker, doubled the size. His son, René Braquessac, succeeded him in 1951; he was the founder of the Saint-Estèphe wine house.

Currently, Château Beau Site Haut Vignoble is managed by Jean Louis Braquessac and his son Pierre. The vineyards of Château Beau-Site Haut-Vignoble cover an area of ??20 hectares. The particularity of the vineyard is that, having been acquired over the generations, it is divided into more than twenty plots scattered throughout the commune of Saint-Estèphe, making it very representative of the appellation.

IDENTITÉ

Raison sociale: EARL BRAQUESSAC

Propriétaire: BRAQUESSAC

DONNÉES TECHNIQUES

Surperficie du vignoble: 22 Ha

Âge moyen des vignes: 40 ans

Terroir / Géologie: ¾ deep gravel ¼ limestone-clay

Encépagement en %: 55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot

Vinification: Cold pre fermentation maceration, extraction by fractional pumping-over and hot long post-fermentation maceration

Durée d'élevage, % Barriques neuves: 12 months, 33% in new french oak barrels

Conduite du vignoble: Reasoned cultural practices, prophilaxis, tillages practices

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Oui

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 10:00 - 12:00 et 14:00 - 19:00

Mardi: 10:00 - 12:00 et 14:00 - 19:00

Mercredi: 10:00 - 12:00 et 14:00 - 19:00

Jeudi: 10:00 - 12:00 et 14:00 - 19:00

Vendredi: 10:00 - 12:00 et 14:00 - 19:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 10 Route du Vieux Moulin ,

Coordonnées GPS: 45.267407 / -0.789555

Téléphone: +33556593040

Site internet: http://www.chateau-beausitehautvignoble.com/

Email: earl.braquessac@sfr.fr



Château Bernard Magrez

Acquired in 2016, the Château Bernard Magrez property is situated in the heart of the St Estèphe appellation. From its height of 29 metres, its unique terroir dominates the vineyards of the appellation. Excellent natural drainage, a climate tempered by the proximity of the Gironde estuary and the Atlantic Ocean and the remarkable diversity of its soils characterise this vineyard. Château Bernard Magrez is destined to produce rare wines of exceptional quality

IDENTITÉ

Propriétaire: Bernard Magrez

Directeur: Duffau-Lagarrosse

DONNÉES TECHNIQUES

Surperficie du vignoble: 5 Ha

Âge moyen des vignes: 45 ans

Terroir / Géologie: gravelly and clay-limestone

Encépagement en %: 67 % Merlot, 33 % Cabernet Sauvignon

Vinification: In 25 hl temperature-controlled stainless-steel tanks - Maceration of 30 days - Complete vinification in barrel - Ageing: 35% in new barrels, 35% in one-year barrels, 10% in clay jars

Durée d'élevage, % Barriques neuves: 14 months

Conduite du vignoble: HVE certification. Sustainable agriculture

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

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Téléphone: +33631447372

Site internet: https://bernard-magrez.com/

Email: bernardmagrez@bernardmagrez.com



Château Brame Hame

Property created in 2004 to allow me to express "Art of Wine" on one of the smallest property of Saint-Estèphe.

This winery has ceased production since September 30, 2025

IDENTITÉ

Propriétaire: Joël PRADEAU

DONNÉES TECHNIQUES

Surperficie du vignoble: 0.5 Ha

Âge moyen des vignes: 46 ans

Terroir / Géologie: Clay and sand

Encépagement en %: 60% Cabernet Sauvignon, 40% Merlot

Vinification: Traditional 3 weeks of vatting

Durée d'élevage, % Barriques neuves: 15 months in 3-year-old oak barrels for 100% of the harvest

Conduite du vignoble: Substained

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

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Email: bramehame@hotmail.fr



Château Calon Ségur

Located to the north of the little village of Saint-Estèphe, Château Calon Ségur is the northernmost of the classified growths of the Médoc.

One of the most wellknown of his appellation too. His vineyard, entirely surrounded by a stone wall, gravel and clay conserved his initial dimensions from the 1855 classification: 55 hectares on amazing gravel outcrops.

The wine of Calon Ségur is a reflection of his terroir: rare, authentic, moving. With much character, it combines great softness and exceptional intensity.

All the magic of Calon draws on this balance.

In 2012, this third classified growth was bought by a French insurance group. With this change of ownerchip, Château Calon Ségur opened a new chapter in his history.

The restructuring of the vineyard, the construction of a new vathouse and the enlargement of the ageing cellar allowed, since 2016, a better expression of the secrets of its terroir.

IDENTITÉ

Raison sociale: SCEA de Château Calon Ségur

Propriétaire: SURAVENIR

Directeur: Vincent Millet

DONNÉES TECHNIQUES

Surperficie du vignoble: 55 Ha

Âge moyen des vignes: 20 ans

Terroir / Géologie: A thick layer of gravel laid down during the Quaternary Period. Predominantly

clay sub-soil from the Tertiary Period. At the summit of the gravel deposits, there is also a fine layer of clay of lacustrine origin

Encépagement en %: 60% Cabernet Sauvignon, 31% Merlot, 7% Cabernet Franc, 2% Petit Verdot

Vinification: Temperature-controlled conical stainless-steel tanks. Maceration for 18 to 21days. Micro bubbling. Co-inoculation, exogenous yiests and bacterias in stainless steel vats at 25°C

Durée d'élevage, % Barriques neuves: About 20 months, 100% new barrels

Conduite du vignoble: Sustained

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

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Coordonnées GPS: 45.266952 / -0.777236

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Site internet: http://www.calon-segur.fr
Email: calon-segur@calon-segur.fr
Facebook: https://www.facebook.com/chateaucalonsegur/



Château Capbern

In the heart of the tiny village of Saint-Estèphe, the church belfry casts a tranquil shadow over the 17th century façade. 100 year-old trees in the grounds calmly observe the passing of ships along the estuary. At Château Capbern, the atmosphere is both peaceful and classical. For over 120 years now, this château has shared a common history with the owners of Calon Ségur. Today, thanks to its technical teams and state-of-the-art vat cellar built in 2010, with its integrated gravity-flow and plot by plot vinification facilities, every means has been put at the disposal of this estate and its 38 hectares of Cabernet Sauvignon, to produce a wine of great elegance and classical beauty.

IDENTITÉ

Raison sociale: SCEA de Château Calon Ségur

Propriétaire: SURAVENIR

Directeur: Vincent Millet

DONNÉES TECHNIQUES

Surperficie du vignoble: 38 Ha

Âge moyen des vignes: 17 ans

Terroir / Géologie: Sandy-gravelly, clayey-gravelly & chalky soil

Encépagement en %: 52% Cabernet Sauvignon, 45% Merlot, 2% Petit Verdot, 1% Cabernet Franc

Vinification: Temperature-controlled conical stainless-steel tanks. Maceration for 18 to 21days. Micro bubbling. Co-inoculation, exogenous yiests and bacterias in stainless steel vats at 25°C

Durée d'élevage, % Barriques neuves: 18 months in 60% new barrels

Conduite du vignoble: Sustained

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: Domaine de Calon , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.2647 / -0.770552

Téléphone: +33556593008

Site internet: http://www.calon-segur.fr

Email: calon-segur@calon-segur.fr

Facebook: https://www.facebook.com/chateaucalonsegur/



Château Clauzet

Château Clauzet will join the Château La Haye vineyard in 2018.

The purchase of Château Clauzet completes a dynamic process that began in 2012 at Château La Haye and remains under the Belgian flag, passing into the hands of the Cardon family.

The completion of this acquisition marks the owner's desire to ensure the continuity of Château Clauzet's current identity by continuing to build a wine from a selection that best reflects its personality. Vines from specific plots of land will therefore be used in the production of the wine to guarantee its own identity, vintage after vintage and starting with the 2018 harvest.

The production tools of Château Clauzet remain identical and Eric Boissenot will continue his collaboration in the elaboration of the wine in order to pursue the quality objectives up to the ambitions set.

The integration of Château Clauzet within the structure of Château La Haye allows Lloyd Lippens and his father-in-law, Mr Cardon, to continue their adventures in the St Estèphe vineyard that began in 2012. The range of wines is enriched by a name that reflects the same authentic vision of the terroir while maintaining the same high standards.

IDENTITÉ

Raison sociale: SC Château la Haye

Propriétaire: Chris CARDON

Directeur: Frédéric BOULANGER

Gérant: Lloyd LIPPENS

DONNÉES TECHNIQUES

Surperficie du vignoble: 28 Ha

Âge moyen des vignes: 45 ans

Terroir / Géologie: Deep gravel and clay

Encépagement en %: 50% Merlot 40% Cabernet Sauvignon 5% Petit Verdot 4% Cabernet

Franc 1% Malbec

Vinification: Vinification thermos regulated in steel tanks

Durée d'élevage, % Barriques neuves: 100% in barrels 46% of them are new, for 12 to 18 months

Conduite du vignoble: Reasoned - HVE 3

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 08:30 - 12:00 et 13:30 - 16:30

Mardi: 08:30 - 12:00 et 13:30 - 16:30

Mercredi: 08:30 - 12:00 et 13:30 - 16:30

Jeudi: 08:30 - 12:00 et 13:30 - 16:30

Vendredi: 08:30 - 12:00 et 13:30 - 16:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 46 Rue du Médoc, Leyssac , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.242753 / -0.788517

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Email: info@chateaulahaye.com



Château Condé Boribeille

Since 1973, the Roland family has been cultivating vines in the AOC Médoc and Haut-Médoc and expanded to 7 Ha in Saint-Estèphe in 2013 with Château Condé Boribeille.

Coming from a family of winegrowers, Jean-Paul Roland passed on his passion for working in the vineyard to his eldest daughter, Aude Roland.

It took over the Granges de Civrac, Château Beyzac and produced Villa Beaucéant.

IDENTITÉ

Raison sociale: EARL Condé Boribeille

Propriétaire: Jean-Paul Roland

DONNÉES TECHNIQUES

Surperficie du vignoble: 11 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: Gravels

Encépagement en %: 60% Cabernet Sauvignon, 40 % Merlot

Vinification: Cold pre-fermentation maceration (> 12°C) for 5 days. Alcoholic fermentation from 18 to 25 °C to preserve the formation of aromas. Frequency of pumping-over and delestages depends on the millesime. Hot post-fermentation maceration (28°C) for 8 to 15 days, depends on the millesime. Fermentation lasts 3 to 4 weeks in vats. Malolactic fermentation are done in inox vats.

Durée d'élevage, % Barriques neuves: 14 months in vats and barrels

Conduite du vignoble: Sustainable viticulture

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 16 bis, route de Sainte Afrique, Leyssac, 33180 SAINT-ESTEPHE

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Château Cos d'Estournel

On the heights of Saint-Estèphe stand the majestic pagodas of Cos d'Estournel, the legacy of Louis-Gaspard Lacoste de Maniban, Marquis d'Estournel, the "Maharajah of Saint Estèphe". An audacious man, he went all over the world to extol the merits of his wine and win over new customers. The estate, established on this gravelly hillside of Cos and which Louis-Gaspard d'Estournel inherited in 1791, was fashioned over the years by this visionary, and still today it allows for cultivation of a terroir with a remarkable complexity and richness.

Since 2000, Cos d'Estournel, Second Growth in 1855, has belonged to Mr Michel Reybier. Wishing to follow the avant-garde vision of the founder and to take a decisive technical lead, in 2008 he built the first Bordeaux wine cellar working purely by gravity. This tool helps in the search for excellence at the estate and allows for the grapes to be treated with true respect. And so the great terroir of Cos d'Estournel has been further enhanced, illustrated by the Grand Vin Cos d'Estournel and Pagodes de Cos.

IDENTITÉ

Propriétaire: Michel REYBIER

DONNÉES TECHNIQUES

Surperficie du vignoble: 100 Ha

Âge moyen des vignes: 45 ans

Terroir / Géologie: Gravels mostly, and clay-limestone soil

Encépagement en %: 65% Cabernet Sauvignon, 30% Merlot, 3% Cabernet Franc, 2% Petit Verdot

Vinification: Plot vinification, gravity-flow cellar

Conduite du vignoble: Sustainable viticulture

VISITES

Visite des installations techniques: Oui
Visite à la vigne: Non
Visite privative possible: Oui
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Oui
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert
Mardi: Ouvert
Mercredi: Ouvert
Jeudi: Ouvert
Vendredi: Ouvert
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 33180 SAINT-ESTEPHE - FRANCE,
Coordonnées GPS: 45.231218 / -0.77592
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Facebook: http://www.facebook.com/CosDEstournel/
Twitter: https://twitter.com/Cos_dEstournel
Instagram: https://www.instagram.com/cosdestournel/
Linkedin: https://www.linkedin.com/company/cosdestournel/



Château Cos Labory

The château takes its name from its geographical location on the Cos hill and from the name of François Labory, owner until 1845. In 2023, Michel Reybier and his family opened a new chapter in the history of Château Cos Labory, a Fifth Growth Classified in 1855, located in Saint-Estèphe.

With a heritage perspective, this initiative pays tribute to Louis Gaspard d'Estournel, who himself acquired this property in 1847. Building on these assets, Michel Reybier "will be committed to perpetuating the estate's independence and pursuing a project of excellence driven by this great Saint-Estèphe terroir."

The terroir of Cos Labory, located on the deep gravel plateau of the Cos hill with its clay and limestone base, benefits from its proximity to the Gironde estuary and the influence of the Atlantic Ocean, which moderates extreme weather. The 35-hectare vineyard, with an average age of 38 years, is made up of several small islands, three of which form the historic heart at the top of the plateau, with the oldest vines producing the Grand Vin, Château Cos Labory.

Pass through the château gates and let yourself be guided to discover this charming and authentic site...

IDENTITÉ

Raison sociale: SCE DOMAINES REYBIER

Propriétaire: Michel REYBIER

DONNÉES TECHNIQUES

Surperficie du vignoble: 35 Ha

Âge moyen des vignes: 38 ans

Terroir / Géologie: Gunz gravel over a marly limestone subsoil

Encépagement en %: 55% Cabernet Sauvignon 36% Merlot 5% Cabernet Franc 4% Petit Verdot

Vinification: In temperature-controlled stainless steel tanks

Durée d'élevage, % Barriques neuves: 14 months, 50 % new oak

Conduite du vignoble: Traditional

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Oui

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 14:00 - 16:00

Mardi: 14:00 - 16:00

Mercredi: 14:00 - 16:00

Jeudi: 14:00 - 16:00

Vendredi: 14:00 - 16:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

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Coordonnées GPS: 45.230668 / -0.777015

Téléphone: +33556593022

Site internet: http://cos-labory.com

Email: visite@cos-labory.com



Château Cossieu Coutelin

The magic of a terroir can inspire the finest chemistry.

At Château Cossieu-Coutelin, the wine and the “murrain” oak merge exquisitely, creating perfect harmony.

The vines of Château Cossieu-Coutelin, in the prestigious appellation of Saint-Estèphe in the Haut-Médoc, are planted in a clay and limestone soil which contributes to its outstanding quality. The vineyard was bought in 1977 by Marcel and Christian Quancard.

IDENTITÉ

Raison sociale: SCEA M&C QUANCARD

Propriétaire: Pierre Jean Larraqué

Directeur: Julien Salles

DONNÉES TECHNIQUES

Surperficie du vignoble: 3.3 Ha

Âge moyen des vignes: 28 ans

Terroir / Géologie: Made up of relatively high gravelly hill tops

Encépagement en %: 52% Merlot, 48% de Cabernet Sauvignon

Vinification: Cold fermentation for 4 days then gentle fermentation at 27°C for 32 days.

Durée d'élevage, % Barriques neuves: At the end of vinification, the wine is matured for 12 months in french oak barrel (60% new barrels)

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: Rue du Château , 33250 CISSAC-MEDOC

Coordonnées GPS: 45.225765 / -0.831662

Téléphone: +33557778888

Site internet: http://www.chevalquancard.com

Email: chevalquancard@chevalquancard.com

Facebook: http://facebook.com/chevalquancard1844



Château Coutelin Merville

Château Coutelin-Merville is a Cru Bourgeois de Saint-Estèphe, which was classified in 1932 when the classification was created. For over a century, it has been owned by the Estager family, originally from Corrèze since 1902.

In 1987, when Guy Estager died, his children took over the property :

- Bernard, chartered accountant who left everything to take over the estate and perpetuate the family tradition, not without obtaining the necessary diplomas.

- François, who brings his unconditional support and his constant collaboration.

IDENTITÉ

Raison sociale: S.C.E.A. des VIGNOBLES Guy ESTAGER & Fils

Propriétaire: Guy ESTAGER & Fils

Directeur: Bernard ESTAGER

DONNÉES TECHNIQUES

Surperficie du vignoble: 32 Ha

Âge moyen des vignes: 25 ans

Terroir / Géologie: Calcareous clay

Encépagement en %: 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

Vinification: traditional

Durée d'élevage, % Barriques neuves: 12 months in oak barrels (40% of new oak barrels)

Conduite du vignoble: traditional

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: Rue Marcel Verdier, 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.238082 / -0.80194
Téléphone: +33556593210



Château De Côme

Maurice Velge sees his adventure at Château de Côme as the end of natural evolution. “My father had good friends in Bordeaux. The world of wine always attracted me, and when the opportunity arose to become involved, I decided to step in”.

When Baron Maurice Velge bought Château de Côme in 1997, his approach was much more like the fulfilment of an old love-affaire more, than an investment, he started hiring José Bueno for the wine making.

After 23 years spent with Baron Philippe de Rothschild, José went to Côme. “I learned most of what I know at Mouton-Rothschild, where I helped to make several vintages and later as cellar master at Château Clerc Milon and Château d’Armaillac… Mouton is one of the best schools there is for learning every aspect of quality, down to the finest detail. I am familiar with all the techniques used to make a first growth and was immediately attracted by the challenge at Château de Côme”. With a smile, José Bueno explains that “everything we do here is on a par with any of the first growths”.

Together they attracted a wonderful team: cellar-master, skilled and devoted people for land, for sells, for logistics, administration, etc… “First of all, we had to hire a highly qualified team to work in the vineyard and cellars.” As for this team, José Bueno is now saying, with a slight smile, that “it is one of a First Growth level”. Most of the vineyard plots are located on that famous string of deep gravel overlooking the river from Margaux to Saint-Estèphe, where the finest growths in the Médoc are found. “On our estate, every detail from care of the vineyard to winemaking is carried out with expert precision ».

IDENTITÉ

Raison sociale: SCEA Château de Côme

Propriétaire: Famille Velge

Directeur: José Bueno

DONNÉES TECHNIQUES

Surperficie du vignoble: 11.5 Ha

Âge moyen des vignes: 45 ans
Terroir / Géologie: Chalk and clay
Encépagement en %: 45% Cabernet sauvignon, 45% Merlot, 10% Petit Verdot
Vinification: Thermoregulated concrete vats
Durée d'élevage, % Barriques neuves: 12 to 14 months, 30% new barrels
Conduite du vignoble: Organic viticulture

VISITES

Visite des installations techniques: Oui
Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Oui
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:00 - 12:00 et 14:00 - 17:00
Mardi: 09:00 - 12:00 et 14:00 - 17:00
Mercredi: 09:00 - 12:00 et 14:00 - 17:00
Jeudi: 09:00 - 12:00 et 14:00 - 17:00
Vendredi: 09:00 - 12:00 et 14:00 - 17:00
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: Lieu-dit Les Pradines, 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.255179 / -0.812175
Téléphone: +33557750598
Site internet: http://www.chateaudecome.com

Email: come@chateaudecome.com



Château De Pez

Located in the west of the Saint-Estèphe appellation, Château de Pez is one of the oldest properties in Bordeaux.

Founded in the 15th century, it belonged to various iconic families including the Pontac family, founders of Château Haut Brion.

Its vineyard of 48ha consists principally of a single plateau divided into perfectly exposed hilltops around the Château.

Since 1995, Pez has been the property of Champagne Louis Roederer; a major renovation programme carried out both in the vineyard and in thewinery has made it possible to introduce new techniques worthy of a Bordeaux Classified Growth.

Under the direction of Nicolas Glumineau, General Manager of Pichon Comtesse, Château de Pez is now experiencing a true revival, offering a great wine that is distinguished by its aromatic complexity, delicacy and perfectly balanced structure.

As a continuation of the efforts made for over a decade, the estate launches, with the 2019 vintage, 2nd Pez. Juicy, fruity and voluptuous, this second wine also has the power and charm of the wines of Saint-Estèphe. A true invitation to discover the world of Château de Pez wines, it expresses its full potential from the very first years.

IDENTITÉ

Raison sociale: SC LA SALLE SAINT-ESTEPHE

Propriétaire: CHAMPAGNE LOUIS ROEDERER

Directeur: NICOLAS GLUMINEAU

DONNÉES TECHNIQUES

Surperficie du vignoble: 44 Ha

Âge moyen des vignes: 25 ans

Terroir / Géologie: Sols made of gravel on clay & limestone

Encépagement en %: 54% Cabernet Sauvignon 40 Merlot 4% Cabernet franc 2% Petit Verdot
Vinification: Vineyard plot vinification, wooden vats & stainless steel vats with thermoregulation
Durée d'élevage, % Barriques neuves: Ageing in french oak barrels for 15 months, 50% new oak
Conduite du vignoble: Sustainable viticulture, Certification HVE Level 3

VISITES

Visite des installations techniques: Non
Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 33180 SAINT ESTEPHE - FRANCE,
Coordonnées GPS: 45.258614 / -0.789785
Téléphone: +33556591940
Site internet: http://www.chateaudepez.com
Email: contact@chateaudepez.com

Facebook: https://www.facebook.com/Chateaudepez/

Instagram: https://www.instagram.com/chateaudepez/



Château Domeyne

Located in the heart of the village, next to the famous Grand Cru Classé Château Calon-Ségur, the vineyard of Château Domeyne enjoys a privileged location and a typical Saint-Estèphe terroir, composed of deep gravel and tertiary clay on a terrace of limestone known as Saint-Estèphe.

On this terroir of choice, which earned Château Domeyne a Cru Bourgeois classification in 1932 and again in 2003, the vines are planted with 60% black Merlot and 40% Cabernet Sauvignon. This high percentage of Merlot gives the wine of Château Domeyne a smoothness and fruitiness that make it pleasant from its youth.

Since its purchase in 2018 by Vincent Ginestet, the property has expanded from 7 hectares to 9 hectares of vines in production through replanting of parcels. The vineyard is divided into about sixty parcels divided into 6 main blocks. The management of these parcels is conducted in a Burgundian approach as many climates that reflect the great diversity of terroirs. A native of the region and a great defender of nature, Vincent Ginestet takes the best possible care of the vineyard with the greatest respect for the environment.

After restoring the vineyard to reveal the best potential of each plot, the Ginestet family has announced major work that will begin after the 2021 harvest, including a new vat room and wine tourism buildings.

IDENTITÉ

Propriétaire: Vincent et Natasha Ginestet

Directeur: Vincent Ginestet

DONNÉES TECHNIQUES

Surperficie du vignoble: 9 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: deep gravel and tertiary clay on a limestone terrace

Encépagement en %: 60% Merlot, 40% de Cabernet Sauvignon

Vinification: manual harvesting

Durée d'élevage, % Barriques neuves: 30% new barrels

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:00 - 12:00 et 14:00 - 17:00

Mardi: 09:00 - 12:00 et 14:00 - 17:00

Mercredi: 09:00 - 12:00 et 14:00 - 17:00

Jeudi: 09:00 - 12:00 et 14:00 - 17:00

Vendredi: 09:00 - 12:00 et 14:00 - 17:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 3 impasse Robert, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.262692 / -0.774055

Téléphone: +33557750675

Site internet: http://www.domeyne.fr

Email: contact@domeyne.fr



Château Fleuron de Liot

Henri, Martine, Sylvain, Vincent NEGRIER, passionnés par leur métier, vous font découvrir leur suprenant nectar.

Lors de votre passage, vous tomberez sous le charme de l'accueil qui vous sera réservé. En toute simplicité, visites et dégustations vous seront commentées et vous comprendrez très vite que ce nectar est élaboré avec tout notre coeur et signé de nos tripes. Plus qu'un métier, une passion, pour un travail bien fait sur un terroir d'exception.

Le Château Moulin de Blanchon se situe sur la commune de Saint-Seurin-de-Cadourne, à 1 km au nord de Saint-Estèphe, à 10 km de Pauillac, à 50 km de Bordeaux, en bordure de l'estuaire de la Gironde, particulièrement bien exposé.

Cette exploitation produit en moyenne 150 000 bouteilles issues d'un encépagement noble (50 % Merlots, 49 % Cabernets Sauvignon et 1% de Petit Verdot).

Dans un esprit de tradition, nos vignes sont labourées.

La vinification s'effectue en fûts de chêne permettant d'élaborer un vin souple, corsé à souhait, développant un bouquet fin et remarquable.

IDENTITÉ

Raison sociale: Château Moulin de Blanchon

Propriétaire: M. & Mme Négrier Henri

DONNÉES TECHNIQUES

Surperficie du vignoble: 6 Ha

Âge moyen des vignes: 45 ans

Terroir / Géologie: Graves / clay-limestone

Encépagement en %: 50% Merlot, 49% Cabernet sauvignon, 1% Petit Verdot

Durée d'élevage, % Barriques neuves: in oak barrels for 12 months

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Oui

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:00 - 12:00 et 14:00 - 19:00

Mardi: 09:00 - 12:00 et 14:00 - 19:00

Mercredi: 09:00 - 12:00 et 14:00 - 19:00

Jeudi: 09:00 - 12:00 et 14:00 - 19:00

Vendredi: 09:00 - 12:00 et 14:00 - 19:00

Samedi: 09:00 - 12:00 et 14:00 - 19:00

Dimanche: Ouvert

CONTACT

Adresse: 3 Rue des Cassaillons, 33180 Saint Seurin de Cadourne

Coordonnées GPS: 45.283336 / -0.804784

Téléphone: +33556593866

Portable: 0662383866

Site internet: https://chateau-moulin-de-blanchon.com/

Email: contact@chateau-moulin-de-blanchon.com



Château Fontaine de Pez

Building on the successful experience at Château Picourneau-Malvezin since 2013; Muriel and Jean-Dominique seized the opportunity that presented itself in 2021 to acquire a plot of 23 acres at a place called Pez; in the immediate vicinity of the old communal wash house that the Stéphanois call “Les Fontaines”. In adding a new plot of land for rent and a last one recently planted; a total of 0.75 hectares will ultimately be exploited in this appellation world-renowned municipal community, respecting traditions and terroir.

IDENTITÉ

Raison sociale: CANALE Jean Dominique, Picourneau Malvezin

Propriétaire: Jean-Dominique CANALE

DONNÉES TECHNIQUES

Surperficie du vignoble: 0.75 Ha

Encépagement en %: 50% cabernet sauvignon, 50% merlot

Durée d'élevage, % Barriques neuves: 12 to 18 months

Conduite du vignoble: Chemical weeding is banned in favor of plowing traditional by animal traction. The vine is treated in moderate reaction to the appearance of diseases

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 1 rue des Platanes, 33180 Vertheuil

Coordonnées GPS: 45.245913 / -0.76219

Téléphone: 0682992487

Email: contact@chateaupicourneaumalvezin.com

Instagram: https://www.instagram.com/chateaupicourneaumalvezin/?hl=fr



Château German Marbuzet

South of the locality of Montrose and just next to the village of Cos, we find the hamlets of German and Marbuzet.

A remarkable cross erected by the faithful of the village in 1882 lies between the two parts of the vineyard of German

and Marbuzet. The name Marbuzet comes from the Latin "marga", marl of "buxea", surrounded by boxwood.

Château German Marbuzet is a wine with a complex nose, both fruity and spicy with aromas of violets.

The palate is supple, balanced and persistent, it reveals notes of plum jam and vanilla.

IDENTITÉ

Raison sociale: SOCIETE FERMIERE DES GRANDS CRUS DE FRANCE

Propriétaire: SOCIETE FERMIERE DES GRANDS CRUS DE FRANCE

Directeur: Vincent CACHAU

DONNÉES TECHNIQUES

Surperficie du vignoble: 11 Ha

Âge moyen des vignes: 30 ans

Terroir / Géologie: Sol : Argilo calcaire, Argilo graveleux, argilo sableux Sous-sol : Calcaire de St-Estèphe Eocène supérieur et Graves sableuses à gros galets

Encépagement en %: 50% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc

Vinification: Traditionnelle. Tri réception, extraction et macération raisonnées

Durée d'élevage, % Barriques neuves: 11 months

Conduite du vignoble: Certification en HVE3 depuis le millésime 2019

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: Loquey, Route de Troupian, 33180 SAINT-SEURIN-DE-CADOURNE

Coordonnées GPS: 45.291167 / -0.803128

Site internet: http://www.crusetdomainesdefrance.com

Email: cdfcontact@crusetdomainesdefrance.com

Instagram: https://www.instagram.com/crus_et_domaines_de_france/



Château Graves de Pez

Château Graves de Pez is the fruit of the work of Paul and Paulette BUSSIER, two passionate about vine, from an old family of cognac (winegrowers since 1911). In 1960, at the request of the Tesseron family, they settled in SAINT ESTEPHE to take care about Château Lafon-Rochet (4 ° Grand Cru Classé).

For 35 years they managed this famous estate and acquired some vines for themselves. In 2002, Paul BUSSIER disappeared and his children took over.

Maxime SAINT MARTIN was only 21 years old when he decided in late 2008 to buy the vineyard from his uncles. In 2009, he made his first harvest with the help of oenologists Jacques and Eric BOISSENOT, under the benevolent eye of his father winegrower in Lamarque (Château Vieux Gabarey – Haut Medoc – Cru Artisan).

With is 3 hectares, Maxime is the youngest winemaker of SAINT ESTEPHE

IDENTITÉ

Raison sociale: Maxime SAINT-MARTIN

Propriétaire: Maxime SAINT-MARTIN

Directeur: Maxime SAINT-MARTIN

DONNÉES TECHNIQUES

Surperficie du vignoble: 3 Ha

Âge moyen des vignes: 45 ans

Terroir / Géologie: Gravels

Encépagement en %: 60% Cabernets, 38% Merlot, 2% Petit Verdot

Vinification: Traditional in thermoregulated stainless steel tank

Durée d'élevage, % Barriques neuves: 1 year in barrels incluing 30 % new

Conduite du vignoble: traditional

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 101 rue principale, 33460 LAMARQUE

Coordonnées GPS: 45.260787 / -0.772717

Site internet: http://www.gravesdepez.com

Email: maximesaintmartin@laposte.net

Facebook: https://www.facebook.com/gravesdepez

Instagram: https://www.instagram.com/maximesaintmartin/?hl=fr



Château Haut Baron

Château Haut Baron is a 15-hectare family estate run by Christine and Thierry Baron since 1989.

The vineyard extends across the communes of Vertheuil and Saint-Sauveur in the Haut-Médoc and Saint-Estèphe regions.

Vinification is carried out traditionally in stainless steel vats.

The wine is aged in barrels for 12 to 18 months depending on the vintage.

Christine and Thierry welcome you to their bed and breakfast in Saint-Estèphe, in the heart of the Médoc vineyards.

IDENTITÉ

Propriétaire: Christine et Thierry BARON

DONNÉES TECHNIQUES

Surperficie du vignoble: 1.3 Ha

Terroir / Géologie: Gravel and clay-limestone soils

Encépagement en %: 60% Merlot, 40% Cabernet Sauvignon

Durée d'élevage, % Barriques neuves: Between 18 and 24 months, 50% new oak barrels

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert

Mardi: Ouvert

Mercredi: Ouvert

Jeudi: Ouvert

Vendredi: Ouvert

Samedi: Ouvert

Dimanche: Ouvert

CONTACT

Adresse: 34 rue Edouard Herriot , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.265923 / -0.796183

Téléphone: +33608047827

Email: scea.baron@wanadoo.fr



Château Haut Beauséjour

Le domaine, qui compte environ 10 hectares de vignes, appartenait au groupe Champagne Louis Roederer depuis 1992. Il a été racheté en 2017 par Pierre Rousseau, président de Rapido Group, l'un des principaux fabricants de camping-cars en Europe, qui avait déjà racheté Château Laffitte Carcasset.

IDENTITÉ

Propriétaire: Pierre ROUSSEAU

DONNÉES TECHNIQUES

Surperficie du vignoble: 10 Ha

Âge moyen des vignes: 25 ans

Terroir / Géologie: Gravel overlying clay

Encépagement en %: 80% Merlot, 20% Cabernet-Sauvignon

Vinification: Vinified in temperature-controlled concrete vats

Durée d'élevage, % Barriques neuves: 12 months in barrels ; 40% of new wood each year

Conduite du vignoble: Traditionnal. Double Guyot Médoc method (Poussard)

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.26481 / -0.771782



Château Haut Coteau

Several generations have succeeded one another at the helm of our family estate.

Nestled on the heights of Saint Estèphe, in a place called "Saint Corbian," we thrive in a unique natural setting! Between vineyards, pastures, an estuary, and marshes... An experience we are happy to share with our family, but also, and especially, with you!

IDENTITÉ

Raison sociale: SCEA CHÂTEAU HAUT CÔTEAU

Propriétaire: BROUSSEAU BERNARD

Directeur: BROUSSEAU FREDERIC

DONNÉES TECHNIQUES

Surperficie du vignoble: 19.5 Ha

Âge moyen des vignes: 45 ans

Terroir / Géologie: Clay & Limestone Graves Clay & Limestone Graves

Encépagement en %: 40% Merlot 40% Cabernet Sauvignon 20% Cabernet Franc

Vinification: Fermentation & Maceration in steel vats. Aging in oak barrels, amphora

Durée d'élevage, % Barriques neuves: 18 months, 40% in new oaks

Conduite du vignoble: Integrated farming

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Oui

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:30 - 12:00 et 14:00 - 18:00

Mardi: 09:30 - 12:00 et 14:00 - 18:00

Mercredi: 09:30 - 12:00 et 14:00 - 18:00

Jeudi: 09:30 - 12:00 et 14:00 - 18:00

Vendredi: 09:30 - 12:00 et 14:00 - 18:00

Samedi: 09:30 - 12:00 et 14:00 - 18:00

Dimanche: Fermé

CONTACT

Adresse: Adresse administrative:, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.268631 / -0.789715

Téléphone: +33556593984

Site internet: http://www.chateauhautcoteau.com/

Email: chateau.haut-coteau@wanadoo.fr

Facebook: https://www.facebook.com/hautcoteau



Château Haut-Marbuzet

In 1952, Hervé Duboscq becomes the owner of a plot of seven hectares called Château HAUT-MARBUZET. He resurrects the vineyard and gives rise to a wine of its own style, which immediately charms many experts.

In 1962, his son Henri joins him in order to help him reach the only goal, which is precious to the Duboscqs, the "glory of Haut-Marbuzet". After buying the neighbouring vineyards, as well as pockets, which were originally the result of the Mac-Carthy's parcelling out, the vineyard attains an area of 66 hectares in 2005.

At the same time, the Duboscqs buy the chateaux Chambert-Marbuzet, Tour de Marbuzet and Mac-Carthy. All three are crus Bourgeois of Saint-Estephe.

IDENTITÉ

Raison sociale: SOCIETE FERMIERE H.DUBOSCQ & FILS

Propriétaire: GFA H.DUBOSCQ & FILS

Directeur: Henri DUBOSCQ

DONNÉES TECHNIQUES

Surperficie du vignoble: 75 Ha

Âge moyen des vignes: 30 ans

Terroir / Géologie: Layer of gravels on clay and limestone subsoil

Encépagement en %: 40% Merlot, 50% Cabernet Sauvignon, 5% Petit Verdot, 5% Cabernet Franc

Vinification: Traditional

Durée d'élevage, % Barriques neuves: 15 months - 100% new oak barrels

Conduite du vignoble: With nature protection care

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Oui, à partir de 25 €

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:30 - 12:00 et 14:00 - 18:00

Mardi: 09:30 - 12:00 et 14:00 - 18:00

Mercredi: 09:30 - 12:00 et 14:00 - 18:00

Jeudi: 09:30 - 12:00 et 14:00 - 18:00

Vendredi: 09:30 - 12:00 et 14:00 - 18:00

Samedi: 09:30 - 12:00 et 14:00 - 18:00

Dimanche: Fermé

CONTACT

Adresse: 1 Rue Saint Vincent, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.238106 / -0.767151

Téléphone: +33556593054

Site internet: http://www.larobefendue.com

Email: infos@haut-marbuzet.net



Château L'Argilus du Roi

L'ARGILUS du ROI's 5 hectare winery was established in 1996 by a winemaker for the ROTHSCHILD domaines in Pauillac, and in 2004, the domain was enhanced with the addition of modern buildings.

In 2010, the majority stake was purchased by Group ARINC SA, an Aeronautic and Defense firm led by its president Martial MIGNET. Mr. MIGNET, a pilot and viticulture enthusiast has taken the responsibility for the management of the domain. The winery itself is rooted in the terroirs nobles of St ESTEPHE, bringing together the marriage of tradition and modernity.

Stainless steel, temperature controlled tanks. A climate controlled wine cellar in which, each year, 40% of the vintage is stored in new French oak barrels. A manual harvest. A selection process that allows our winemakers to select only the highest quality grapes, sorted by variety and produced using traditional, yet sustainable methods of agriculture. These are the testimonies that give voice to the attention given to our wines.

Ranked among the smallest chateaux of the appellation, this little gem produces a limited number of bottles of our fine wine, which year after year, demonstrates an elegance and quality worthy of its larger neighbors.

IDENTITÉ

Raison sociale: SCEA L'Argilus du Roi

Propriétaire: Martial MIGNET

Directeur: Martial MIGNET

DONNÉES TECHNIQUES

Surperficie du vignoble: 5 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: Gravel Argilo Calcaires and clay limestone

Encépagement en %: 55% Merlot, 40% Cabernet Sauvignon, 5% Petit Verdot

Vinification: Inox tanks and thermo régulation

Durée d'élevage, % Barriques neuves: 12 months - french wood - 40% new each year

Conduite du vignoble: Reasoned farming and manual harvest

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Oui

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert

Mardi: Ouvert

Mercredi: Ouvert

Jeudi: Ouvert

Vendredi: Ouvert

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 1 rue du Brame Hame - Leyssac, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.247275 / -0.789109

Téléphone: 07.67.14.47.90

Portable: 06.84.69.73.85

Site internet: http://www.chateaulargilusduroi.fr

Email: o.carpio@chateaulargilusduroi.fr



Château L'Insouciance

Established in 2009, Château l'Insouciance was previously comprised of a single 1.80 hectare plot and was one of the most under-the-radar wineries in the appellation. Its deep gravel terroir produces wines that combine both power and elegance.

Since Caroline and Fabien Rycroft took over at the end of September 2023, the vineyard has been enriched with new plots of high quality potential, now totaling nearly 3.50 hectares in the Saint-Estèphe appellation.

Under the guidance of Thomas Duclos and with a team driven by an ambitious vision, the estate strives to express the quintessence of the property's remarkable terroirs (no herbicides, mechanical work in the vineyard, hand-picked grapes, ultra-selective sorting, barrel aging, etc.).

The construction of a new, high-performance winery, planned for 2026, will further fulfill the owners' desire to produce exceptional wines.

Château l'Insouciance aspires to become a true gem of Saint-Estèphe.

IDENTITÉ

Raison sociale: SCEA Château l'Insouciance

Propriétaire: CAROLINE ET FABIEN RYCROFT

DONNÉES TECHNIQUES

Surperficie du vignoble: 3.3 Ha

Âge moyen des vignes: 45 ans

Encépagement en %: 59% Cabernet Sauvignon 32% Merlot 9% Cabernet Franc

Vinification: Manual harvest, traditional vinification in stainless steel vats

Durée d'élevage, % Barriques neuves: 12 months in French oak barrels

Conduite du vignoble: Rational control, mechanical tillage, leaf stripping, green harvest

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 17 Rue de Lestage,

Coordonnées GPS: 45.291736 / -0.793918

Téléphone: 0623614398

Site internet: http://www.chateaulinsouciance.com/

Email: chateaulinsouciance@gmail.com



Château La Commanderie

The Château is named after the “Commanderie des Templiers”, an ancient building dedicated to the “Knights of the Templars” Order which then stood on the estate.

The domain has been bought by Gabriel MEFFRE in 1957. Today his son, Claude MEFFRE, own another property in the Pauillac area.

The terroir is made up of gravels and clay. Thanks to it, this estate is part of the best Crus Bourgeois from Saint-Estèphe.

IDENTITÉ

Raison sociale: E.A.R.L. CHÂTEAU LA COMMANDERIE

Propriétaire: Famille O'Connor

Directeur: Julien Brustis

DONNÉES TECHNIQUES

Surperficie du vignoble: 13 Ha

Âge moyen des vignes: 27 ans

Terroir / Géologie: Graves GARONNAISES

Encépagement en %: 55% Merlot, 45% Cabernet Sauvignon

Vinification: Traditional

Durée d'élevage, % Barriques neuves: 12 months, 30% new barrels

Conduite du vignoble: Reasoned agriculture

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert

Mardi: Ouvert

Mercredi: Ouvert

Jeudi: Ouvert

Vendredi: Ouvert

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 1 Route Sainte-Afrique, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.241721 / -0.787024

Téléphone: +33556593230

Email: contact@lacommanderie-saint-estephe.com



Château La Croix de Marbuzet

DONNÉES TECHNIQUES

Surperficie du vignoble: 7 Ha

Âge moyen des vignes: 30 ans

Encépagement en %: 60% Merlot, 40% Cabernet Sauvignon

Conduite du vignoble: Traditional

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 8 rue du 8 mai, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.239337 / -0.770866

Téléphone: +33556415324

Email: chateausaint-bonnet@orange.fr



Château La Croix de Pez

Since 2014, this familial vineyard of 7 hectares is cultivated, harvested, and vinified by the new generation.

Marie Guyonnaud : 06 87 20 32 85

Cyril Fremy : 06 08 83 31 57

IDENTITÉ

Raison sociale: SARL Domaine La Croix de Pez

Propriétaire: Famille Guyonnaud

Gérant: Marie Guyonnaud

DONNÉES TECHNIQUES

Surperficie du vignoble: 7 Ha

Âge moyen des vignes: 20 ans

Terroir / Géologie: Argilo-graveleux

Encépagement en %: 50% Cabernet Sauvignon, 50% Merlot

Vinification: Traditionnelle

Durée d'élevage, % Barriques neuves: 12 mois en barriques 20%neuves

Conduite du vignoble: Travail du sol, Lutte raisonnée

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Oui

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 6 rue du Médoc, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.246492 / -0.788162

Téléphone: 06 87 20 32 85

Portable: 06 08 83 31 57



Château La Haye

Château La Haye is one of the oldest wine estates in Saint-Estèphe.
It remained in the same family for 370 years.
You can explore its vineyard, the first vines dating back to 1557, some of whose plots are located in front of the château. A residence full of charm and legend awaits you.
History tells us that it hosted the romantic rendezvous of King Henry II and Diane de Poitiers during their hunting trips. The intertwined royal monogram H and D is engraved in the stone of the château and now adorns the packaging of our wines.

IDENTITÉ

Raison sociale: SC Château la Haye

Propriétaire: CARDON Chris

Directeur: BOULANGER Frédéric

DONNÉES TECHNIQUES

Surperficie du vignoble: 23 Ha

Âge moyen des vignes: 40 ans

Terroir / Géologie: Deep gravel and clay

Encépagement en %: 50% Merlot ; 40% Cabernet Sauvignon ; 5% Petit Verdot ; 4% Cabernet Franc ; 1% Malbec

Vinification: Vinification thermos regulated in steel tanks

Durée d'élevage, % Barriques neuves: 100% in barrels 46% of them are new, for 12 to 18 months

Conduite du vignoble: Reasoned - HVE 3

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 1 rue de Saint-Affrique, Leyssac, , 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.24168 / -0.787009
Téléphone: +33556593218
Site internet: http://www.chateaulahaye.com
Email: info@chateaulahaye.com
Facebook: https://www.facebook.com/ChateauLaHaye1557
Instagram: https://www.instagram.com/chateaulahaye1557



Château La Rose Brana

The name of Château La Rose Brana comes from the name of one of our plots named Brana which was lined with red rosebushes.

Five generations followed one another and today this is Coralie Ollier who manage the property.

On the exceptional terroir of Saint-Estèphe, the methods of working allying ancestral know-how, tradition and modernity, allow to develop structured wines, with a beautiful tannic presence, a complex bouquet and notes of red berries.

IDENTITÉ

Propriétaire: MARTIN Jean-Marc et Baptiste

DONNÉES TECHNIQUES

Surperficie du vignoble: 24 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: Gravels and argilous limestones

Encépagement en %: 50% Merlot, 50% Cabernet Sauvignon

Vinification: 6 months in stainless steel vats

Durée d'élevage, % Barriques neuves: 12 months minimum in french oak barrels - 30% new wood

Conduite du vignoble: Reasoned

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:30 - 12:30 et 13:30 - 16:30

Mardi: 09:00 - 12:30 et 13:30 - 16:30

Mercredi: 09:00 - 12:30 et 13:30 - 16:30

Jeudi: 09:00 - 12:30 et 13:30 - 16:30

Vendredi: 09:00 - 12:30 et 13:30 - 16:30

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 10 Rue de la Gare - Leyssac, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.239209 / -0.788292

Téléphone: 05 56 41 97 29

Portable: 06 81 36 06 16

Email: contact@rosebrana.com

Facebook: http://www.facebook.com/chateau.brana



Château Laffitte Carcasset

An 18th-century charterhouse surrounded by vineyards planted in the middle of the gravelly plateau of Saint-Estephe, Château Laffitte Carcasset has been producing wine since 1781, when Mr. Jean Laffitte, the king's attorney, purchased the estate and established the vineyard. In 1955, Viscount Pierre de Padirac acquired the property. The vineyard expanded, and numerous technical improvements were made to ensure the wine's proper maturation.

In December 2016, the de Padirac family sold the property to Mr. Pierre Rousseau. A new era thus began for the estate, with a commitment to developing the quality and reputation of its wines.

IDENTITÉ

Raison sociale: SC DOMEC

Propriétaire: M. Rousseau Pierre

Directeur: M. Maussire Pierre

DONNÉES TECHNIQUES

Surperficie du vignoble: 35 Ha

Âge moyen des vignes: 40 ans

Terroir / Géologie: Garonn gravel on 25 acre and 5 on clay with limestone

Encépagement en %: 50% Cabernet Sauvignon 45% Merlot 3% Petit Verdot 2% cabernet franc

Vinification: Alcoholic fermentation start with cold temperature, maceration of 4-5 weeks, extraction with delestage

Durée d'élevage, % Barriques neuves: 12 months, 30% of new barrels

Conduite du vignoble: We take particular care of the vines, with sustainable practices

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Oui, à partir de 9 €
Visite sans rendez-vous: Non
Visite avec rendez-vous: Oui
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:00 - 12:30 et 13:30 - 18:00
Mardi: 09:00 - 12:30 et 13:30 - 18:00
Mercredi: 09:00 - 12:30 et 13:30 - 18:00
Jeudi: 09:00 - 12:30 et 13:30 - 18:00
Vendredi: 09:00 - 12:30 et 13:30 - 18:00
Samedi: 09:00 - 12:30 et 13:30 - 18:00
Dimanche: Ouvert

CONTACT

Adresse: , 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.252288 / -0.780621
Téléphone: +33556593432
Portable: 0681704078
Site internet: http://www.laffittecarcasset.com
Email: contact@laffittecarcasset.com
Facebook: https://www.facebook.com/ChateauLaffitteCarcasset



Château Lafon Rochet

Château Lafon-Rochet is one of the oldest vineyards in Saint-Estèphe. As early as 1557, the de Leyssac family recognised the exceptional potential of these gravelly soils and planted vines here. The estate took its name from the lieu-dit La Rochette, a reference to its extremely stony soil.

In 1650, the marriage of Antoinette de Guillemottes to Étienne Lafon, counsellor to the King at the Parliament of Bordeaux, ushered in a new era: the vineyard expanded and was consolidated around the Château. The Lafon family coat of arms still adorns the estate's capsules today. Renamed Lafon-Rochet, by the end of the 18th century the estate was the third largest in Saint-Estèphe.

In 1855 came the ultimate recognition: Lafon-Rochet was classified as a Fourth Growth and became one of the five Grands Crus Classés of the appellation. At the end of the 19th century, Frédéric Audon, then owner of Château Lafon-Rochet and of its immediate neighbour, Château Ladouys, built a chapel topped by a water tank that supplied the Château with running water, quite a feat at the time. This chapel inspired the name of the second wine, Les Pèlerins de Lafon-Rochet. The estate then went through a period of uncertainty.

1960 marked a revival with the arrival of the Tesseron family: the vineyard was replanted predominantly with Cabernet Sauvignon and a chartreuse-style manor house was built on the ruins of the former residence. In 2000, its façades were painted ochre yellow, a colour that has since become the emblem of the estate nicknamed "the gem of the Médoc". A modern church-shaped vat room was completed in 2016, and in 2020 more than 5,000 trees and shrubs were planted to create biodiversity corridors linking the heart of the vineyard to the Natura 2000 area surrounding the property.

In 2021, the Lorenzetti family, already owners of Château Lilian Ladouys and Château Pédesclaux, Grand Cru Classé in Pauillac, and co-owners of Château d'Issan, Grand Cru Classé in Margaux, acquired the estate, recreating a similar group of properties a century after the Audon family.

Since the 2024 vintage, Lafon-Rochet has been certified organic, a tangible expression of its commitment to living ecosystems.

Félix Pariente-Lorenzetti is now President of the estate. Vincent Bache-Gabrielsen, who has worked alongside the family since 2008, is its Managing Director.

The wine of Château Lafon-Rochet expresses all the nobility of its deep, clay-rich gravels. The grand vin, built on 65% Cabernet Sauvignon, combines freshness and power, with a chalky texture

and the long finish that defines great wines.

Les Pèlerins de Lafon-Rochet offers a gateway into the world of the estate: an approachable, generous wine combining vibrant fruit, freshness and structure.

Step through the Château gates and discover five centuries of history, glass in hand.

IDENTITÉ

Raison sociale: Château Lafon-Rochet

Propriétaire: Famille Lorenzetti

Directeur: Vincent Bache-Gabrielsen

DONNÉES TECHNIQUES

Surperficie du vignoble: 42 Ha

Âge moyen des vignes: 38 ans

Terroir / Géologie: Deep gravels and gravels on clay

Encépagement en %: 48% Cabernet Sauvignon, 45% Merlot, 3.5% Cabernet Franc, 3.5% Petit Verdot

Vinification: Concrete vats and stainless steel vats, thermoregulated

Durée d'élevage, % Barriques neuves: At least 12 months in barrels

Conduite du vignoble: Reasonable agriculture

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Oui

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Oui

HORAIRES D'OUVERTURE

Lundi: 09:30 - 13:00 et 13:30 - 18:00

Mardi: 09:30 - 13:00 et 13:30 - 18:00

Mercredi: 09:30 - 13:00 et 13:30 - 18:00

Jeudi: 09:30 - 13:00 et 13:30 - 18:00

Vendredi: 09:30 - 13:00 et 13:30 - 18:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: Blanquet Ouest , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.229387 / -0.787797

Téléphone: +33556593206

Portable: +33761226980

Site internet: http://www.lafon-rochet.com

Email: visites@lafon-rochet.com

Facebook: https://www.facebook.com/lafonrochet1855

Twitter: http://twitter.com/Lafonrochet

Instagram: https://www.instagram.com/chateau_lafonrochet/



Château Lalande de Pez

IDENTITÉ

Propriétaire: Jean-François BOUILLEAU

DONNÉES TECHNIQUES

Surperficie du vignoble: 4 Ha

Encépagement en %: 50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 15, Rue des églantiers, 33180 Vertheuil

Coordonnées GPS: 45.248435 / -0.851445

Email: bouilleau.jean-francois@wanadoo.fr



Château Lavillotte

During of very numerous years, this property was prosperous but the surface had considerably decreased during the XXth century.

The vineyard was completly testructured and reconstituded, buildings renewed to restore letters patents in this vineyard excellently noted in all the classifications. The village of VERTHEUIL shelters a church of the XIth century. The property is near also the archeological site of Brion.

IDENTITÉ

Raison sociale: SCEA DES DOMAINES PEDRO

Propriétaire: SCEA DES DOMAINES PEDRO

Gérant: Jacques PEDRO

DONNÉES TECHNIQUES

Surperficie du vignoble: 12 Ha

Âge moyen des vignes: 25 ans

Terroir / Géologie: Stony soil with clayey limestone soil

Encépagement en %: 70% Cabernet Sauvignon, 30% de Merlot

Vinification: Traditonal wine making methodes of vinification with thermoregulation temperature control

Durée d'élevage, % Barriques neuves: Very early barreling and maturing for 12 to 14 months in barrels,10% of wich are renewed annualy

Conduite du vignoble: Reasoned classic cultural manners

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Oui
Visite non privative: Non
Visite gratuite: Oui
Visite payante: Non
Visite sans rendez-vous: Oui
Visite avec rendez-vous: Oui
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:00 - 11:30 et 13:30 - 16:30
Mardi: 09:00 - 11:30 et 13:30 - 16:30
Mercredi: 09:00 - 11:30 et 13:30 - 16:30
Jeudi: 09:00 - 11:30 et 13:30 - 16:30
Vendredi: 09:00 - 11:30 et 13:30 - 16:30
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 8, rue Lamartine ,
Coordonnées GPS: 45.252867 / -0.821775
Téléphone: +33556733210
Site internet: http://www.domaines-pedro.fr
Email: lesdomainespedro@orange.fr
Facebook: http://facebook.com/scea.domainespedro
Instagram: https://www.instagram.com/lesdomainespedro/



Château Le Boscq

Château Le Boscq's renown dates back to the conquest for the Medoc vineyards, when Thomas Barton took over its tenancy in 1749. A succession of consistently lauded wines was borne from his dedication, even occasionally at Cru Classe level in the different classifications established in the 18th century. At the end of the 19th century, Jean Grazilhon, whose grandfather was the estate's steward under Thomas Barton, become its new owner. The existing chateau, a majestic residence enjoying views over the Gironde Estuary, was built under his direction in 1891. His rigorous care and attention was instrumental in supporting Château Le Boscq in its ascent to Cru Bourgeois status in 1932. The teams at DOURTHE have invested the same rigour and passion in elevating the chateau to its rightful place as 'Cru Bourgeois Exceptionnel' in 2020. Given its ease of access to the river, in previous times the estate's wines were transported in barrel by barge as far as the port of Bordeaux. A barge has now come to symbolise the chateau and proudly features on the label, in a nod to this former tradition and riverside proximit

IDENTITÉ

Propriétaire: VIGNOBLES DOURTHE

Directeur: Pénélope GODEFROY

DONNÉES TECHNIQUES

Surperficie du vignoble: 20 Ha

Âge moyen des vignes: 22 ans

Terroir / Géologie: High and deep gravel hillocks melted with clay

Encépagement en %: 53% Merlot, 40% Cabernet Sauvignon, 5.5% Petit Verdot, 1.5% Cabernet Franc

Vinification: Traditional, individual parcels vinified separately in small capacity temperature controlled stainless-steel tanks

Durée d'élevage, % Barriques neuves: On fine lees, 12 to 14 months, 45% new oak

Conduite du vignoble: Integrated viticulture

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: Château le Boscq, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.27317 / -0.782317

Téléphone: +33556355300

Site internet: http://www.dourthe.com/chateau/2-chateau-le-boscq

Email: contact@dourthe.com

Facebook: https://www.facebook.com/dourthe.bordeaux

Instagram: https://www.instagram.com/dourthe.bordeaux/

Linkedin: https://www.linkedin.com/company/maisondourthe/



Château Le Crock

An historic representative of the Saint-Estèphe appellation, Château Le Crock has been owned since 1903 by the Cuvelier Family, who also own Château Léoville Poyferré in Saint Julien.

Our winemaker, Isabelle Davin, brings the same know-how to both properties, making wines with ripe fruit a soft mouthfeel and taming the powerful tannins that Saint-Estèphe is renowned for.

We welcome you on the property, facing the 18th century building, surrounded by 40-year-old vines planted on gravel with a stunning vista on the park.

IDENTITÉ

Raison sociale: SC Domaines Cuvelier

Propriétaire: Famille Cuvelier

Directeur: Sara Lecompte Cuvelier

DONNÉES TECHNIQUES

Surperficie du vignoble: 32 Ha

Âge moyen des vignes: 45 ans

Terroir / Géologie: Garonnaise gravel, sandy-clay subsoil

Encépagement en %: 56% cabernet sauvignon, 33% merlot, 6% cabernet franc & 5% petit verdot

Vinification: Hand harvesting & partial plot selections. Bioprotection of the harvest with non-saccharomyces yeasts. Alcoholic fermentations with selected yeasts & malolactic fermentations in new barrels.Hand harvesting & partial plot selections. Bioprotection of the harvest with non-saccharomyces yeasts. Alcoholic fermentations with selected yeasts & malolactic fermentations in new barrels

Durée d'élevage, % Barriques neuves: 14 to 18 months in French oak barrels (30% new, 70% second fill)

Conduite du vignoble: Traditional double Guyot pruning, soil tillage and mating disruption

throughout the vineyard.

VISITES

Visite des installations techniques: Oui
Visite à la vigne: Oui
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Oui, à partir de 15 €
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Oui

HORAIRES D'OUVERTURE

Lundi: 10:00 - 13:00 et 14:00 - 17:30
Mardi: 10:00 - 13:00 et 14:00 - 17:30
Mercredi: 10:00 - 13:00 et 14:00 - 17:30
Jeudi: 10:00 - 13:00 et 14:00 - 17:30
Vendredi: 10:00 - 13:00
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 1 Rue Paul Amilhat, 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.238647 / -0.771966
Téléphone: +33556597305
Site internet: https://chateaulecrock.fr/
Email: visite@chateaulecrock.fr
Facebook: http://facebook.com/bienvenueaucrock/



Château Le Trale

Le Trale correspond aux parcelles classées en appellation Saint-Estèphe du Château Maurac. Il s'agit de la plus petite propriété de l'appellation avec une surface de seulement 0,15 hectares. La production annuelle est d'environ 900 bouteilles. Le style des vins s'articule autour de la recherche de pureté du fruit et de l'élégance du toucher de bouche.

IDENTITÉ

Raison sociale: SCEA Château Maurac

Propriétaire: Claude GAUDIN et Patrick LEROY

Directeur: Claude GAUDIN

DONNÉES TECHNIQUES

Surperficie du vignoble: 0.15 Ha

Âge moyen des vignes: 25 ans

Terroir / Géologie: Gravel

Encépagement en %: 100% Merlot

Vinification: Traditional vinification without oenological inputs, hand-picking followed by table sorting. Fermentation is carried out in temperature-controlled vats to ensure that the fruit expression of the fruit. Alcoholic fermentation at around 26-28°C Maceration for 3 to 5 weeks. Blending after ageing.

Durée d'élevage, % Barriques neuves: 15 to 18 months without racking. Aged in barrels, of which around 30% are new.

Conduite du vignoble: Integrated viticulture : yields are kept under control by rational pruning and the vineyard is protected by moderate sanitary measures.

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 10:00 - 12:00 et 14:00 - 17:00

Mardi: 10:00 - 12:00 et 14:00 - 17:00

Mercredi: 10:00 - 12:00 et 14:00 - 17:00

Jeudi: 10:00 - 12:00 et 14:00 - 17:00

Vendredi: 10:00 - 12:00 et 14:00 - 17:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: , 33180 SAINT-SEURIN-DE-CADOURNE

Coordonnées GPS: 45.282712 / -0.802156

Téléphone: +33557880764

Portable: 0617779027

Site internet: http://www.chateau-maurac.com/

Email: claude.gaudin@chateau-maurac.com



Château Léo de Prades / Le Marquis de Saint-Estèphe

This Château of 15 hectares is own by the cooperative. Château Léo de Prades is a caracteristic wine of the A.O.C Saint-Estèphe : powerfull, rich and delicate, enjoy it after a few years of keeping.

The legend say that the Marquis Léopold de Prades, in love with the area, wanted to own a vineyard. A friend of him gives it one wich already produce a high-quality wine. Unfortunately, of inheritances in successions, the property was parcelled out.

After hard negociations, in 1999, the cooperative Marquis de Saint-Estèphe, managed to acquire this vineyard and rebuilt it -maybe as it was in the beginning.

IDENTITÉ

Raison sociale: Marquis de Saint-Estèphe & Châtellenie de Vertheuil Réunis

Directeur: Stéphane LEPOITEVIN

DONNÉES TECHNIQUES

Surperficie du vignoble: 26 Ha

Âge moyen des vignes: 45 ans

Encépagement en %: 50% Cabernet Sauvignon, 50% Merlot

Vinification: Medoc's traditional method

Durée d'élevage, % Barriques neuves: Ageing during 12 month in oak barrels (30% new barrels each year)

Conduite du vignoble: Traditional + sustainable development (ploughing, no chimicals insectids, use of organic compost)

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Oui
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 10:00 - 12:00 et 14:00 - 16:00
Mardi: 10:00 - 12:00 et 14:00 - 16:00
Mercredi: 10:00 - 12:00 et 14:00 - 16:00
Jeudi: 10:00 - 12:00 et 14:00 - 16:00
Vendredi: 10:00 - 12:00 et 14:00 - 16:00
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: Le Marquis de Saint-Estèphe, 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.2495 / -0.7868
Téléphone: +33556733530
Site internet: http://www.marquis-saint-estephe.fr
Email: marquis.st.estephe@wanadoo.fr
Facebook: https://www.facebook.com/MarquisChatellenieReunis



Château Lilian Ladouys

Once a dependency of the Lafite seigneury, the estate is recorded as early as 1564 as a collection of vines and land whose name, La Douys, means “the spring” in Gascon, a reference to the spring that flowed at the foot of the hill on which the Château stands.

In the 18th century, the Barre family settled at La Douys and, over four generations, transformed a simple Aquitaine chartreuse into a true château. Spared by the Revolution, the property continued to be embellished: under Napoleon III, two slate-roofed towers were built, bearing the initials AB for Auguste Barre and CL for Château Ladouys. As early as 1850, the Cocks & Féret guide praised the delicacy and bouquet of its wines, listing it among the notable growths of Saint-Estèphe. The estate was classified as a Cru Bourgeois du Médoc in 1932.

In 1989, Christian Thiéblot acquired the estate and renamed it in honour of his wife: Château Lilian Ladouys was born. Success was immediate from the very first vintage, with a wine rivalling the quality of the Classified Growths.

In 2008, Jacky and Françoise Lorenzetti fell under the spell of the estate and saw its potential. The vineyard was entirely restructured into eight plots drawn from the finest terroirs of the appellation, and winemaking was reinvented through gravity-flow methods and a “haute couture” approach. The four-leaf clover adorning the façade became the emblem of the family’s wines. With a cellar fully renovated by architect Jean-Michel Wilmotte, who also led the revival of Château Pédesclaux, the property stands out for its architecture blending old and new, and for its Prussian blue colour.

On 20 February 2020, years of hard work were rewarded: Lilian Ladouys was named Cru Bourgeois Exceptionnel.

The 2024 vintage marked a turning point: as the estate’s first certified organic vintage, it crowned several years of commitment to preserving an exceptional environment and enhancing the expression of the terroir.

Since 2025, Félix Pariente-Lorenzetti has been President of the Château, as he is of Lafon-Rochet and Pédesclaux, supported by Vincent Bache-Gabrielsen, Managing Director and a loyal partner of the family since 2008.

Château Lilian Ladouys has established itself as a benchmark of Saint-Estèphe, combining controlled power and generosity: vibrant fruit, ripe tannins and lasting freshness, carried by its clay-limestone soils.

Step through the Prussian blue doors of our cellars and discover an estate where heritage and modernity live in perfect harmony.

IDENTITÉ

Raison sociale: SAS Château Lilian Ladouys

Propriétaire: Famille Lorenzetti

Directeur: Famille Lorenzetti

DONNÉES TECHNIQUES

Surperficie du vignoble: 55 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: Clayey gravel on a limestone base

Encépagement en %: 50% Merlot, 45 % Cabernet Sauvignon, 4% Petit Verdot, 1% Cabernet Franc

Vinification: We fill the tanks by gravity, cold maceration, long fermentation, exclusive practice of release

Durée d'élevage, % Barriques neuves: 15 months, 30% new barrels

Conduite du vignoble: H.V.E 3 En conversion vers l'agriculture biologique

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Oui

Visite non privative: Oui

Visite gratuite: Non

Visite payante: Oui, à partir de 10 €

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Oui

HORAIRES D'OUVERTURE

Lundi: 09:30 - 12:30 et 13:30 - 17:30

Mardi: 09:30 - 12:30 et 13:30 - 17:30

Mercredi: 09:30 - 12:30 et 13:30 - 17:30

Jeudi: 09:30 - 12:30 et 13:30 - 17:30

Vendredi: 09:30 - 12:30 et 13:30 - 17:30

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: Blanquet, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.233475 / -0.791756

Téléphone: +33556597196

Site internet: http://www.chateau-lilian-ladouys.com

Email: contact@chateau-lilian-ladouys.com

Facebook: https://www.facebook.com/chateaulilianladouys

Twitter: https://twitter.com/Lilian_Ladouys?lang=fr

Instagram: https://www.instagram.com/chateaulilianladouys/



Château Linot

Linot, a small gray bird with a conical beak, with a melodious song. He gave his name to the plot from which this lovely wine, made with family and friends, comes from.

Its small surface allows its owner, Yohan Juste, to cultivate it in the old-fashioned way in the pure Médoc tradition.

The 2016 vintage is that of our Charlotte. To be enjoyed as it is, with family and friends!

IDENTITÉ

Propriétaire: Yohan Juste

Gérant: Yohan Juste

DONNÉES TECHNIQUES

Surperficie du vignoble: 0.8 Ha

Terroir / Géologie: The plots of Château Linot adjoin the greatest vintages of Saint-Estèphe. The estate, made up of a high proportion of old vines, reigns over gravel soil and a subsoil made up of clay.

Encépagement en %: 70% Cabernet Sauvignon, 30% Merlot

Vinification: The harvest is carried out at optimal maturity, carried out by hand, the bunches are placed in crates which preserve the integrity of the grape. The harvest is then sorted and de-stemmed by hand on the wooden casings. Then comes the sorting of the berries to keep only the best. The selected berries are then directed into a stainless steel tank using a conquet allowing to do not damage them.

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 11 Bis, rue du Chasselas, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.234921 / -0.787672

Portable: 0684493127

Site internet: https://www.lesvignoblesjuste.com/

Email: lesvignoblesjuste@gmail.com



Château Marceline

Created in 2009 by Marc and Céline with the vineyard of the grand fathers celine, less than 1 Ha.

The vineyard grows each year with some parcels bought.

The name MARCELINE is the association of their surname.

IDENTITÉ

Raison sociale: SCEA Marceline

Propriétaire: Marc & Céline Druesne

DONNÉES TECHNIQUES

Surperficie du vignoble: 1.58 Ha

Âge moyen des vignes: 42 ans

Terroir / Géologie: Gravels and sand

Encépagement en %: 60% Cabernet, 40% Merlot

Vinification: Concret vat

Durée d'élevage, % Barriques neuves: 12 months

Conduite du vignoble: Traditional

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 10:00 - 12:00 et 14:00 - 18:00

Mardi: 10:00 - 12:00 et 14:00 - 18:00

Mercredi: 10:00 - 12:00 et 14:00 - 18:00

Jeudi: 10:00 - 12:00 et 14:00 - 18:00

Vendredi: 10:00 - 12:00 et 14:00 - 18:00

Samedi: 10:00 - 12:00 et 14:00 - 18:00

Dimanche: Fermé

CONTACT

Adresse: Rue des 4 Vents, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.265077 / -0.771945

Portable: +33762234490

Site internet: http://www.chateaumarceline.com

Email: chateaumarceline@sfr.fr



Château Martin

Located in the heart of the Medoc vineyard, on the Saint-Estèphe appellation, this property reveals the authenticity of a family heritage (since 1960).

The grape varieties are mainly composed of Cabernet Sauvignon which the wine gets its structure. Merlot and Petit Verdot bring fruitiness and complexity. The average age of the vineyard is 25 years.

The harvest is done mechanically with a manual sorting table.

The wine is made the traditional way in stainless steel tanks. Following the granting of a maceration of 25 to 30 days, the wine is aged for 12 months in barrels.

IDENTITÉ

Propriétaire: Jean-Marc Martin

Gérant: Jean-Marc Martin

DONNÉES TECHNIQUES

Surperficie du vignoble: 25 Ha

Âge moyen des vignes: 25 ans

Terroir / Géologie: Argilo Limestone and graveleux

Encépagement en %: 60% Cabernet Sauvignon, 30% Merlot, 8% Petit Verdot, 2% Cabernet Franc

Vinification: Tanks + barrels

Durée d'élevage, % Barriques neuves: 12 months with 30% new barrels

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:30 - 12:30 et 13:30 - 16:30

Mardi: 09:30 - 12:30 et 13:30 - 16:30

Mercredi: 09:30 - 12:30 et 13:30 - 16:30

Jeudi: 09:30 - 12:30 et 13:30 - 16:30

Vendredi: 09:30 - 12:30 et 13:30 - 16:30

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 4, Rue des Erables, 33180 VERTHEUIL

Coordonnées GPS: 45.25488 / -0.829454

Téléphone: +33556419729

Email: chateaumartin@orange.fr



Château Meyney

Château Meyney was one of the first sites in the Médoc to be planted with vines. In 1662, it was a convent mentioned in records under the names Couvent des Feuillants or Prieuré des Couleys. It belonged to the Feuillants monks. Today, the estate stretches over some of the best hilltops above the Gironde Estuary. The river lying alongside the first rows of vines makes for a majestic, serene landscape. The estate belonged to the Luetkens family for several generations, and was then acquired by Mr Désiré Cordier in 1919.

In 2004, CA Grands Crus, a subsidiary of the Groupe Crédit Agricole, acquired Château Meyney, with a determination to strengthen the potential of this outstanding cru.

Meyney benefits from an exceptional site, a unique terroir, a rich and long history dating back to the 16th century, making it an outstanding Medoc estate.

IDENTITÉ

Propriétaire: CA Grands Crus

Directeur: Anne Le Naour

DONNÉES TECHNIQUES

Surperficie du vignoble: 51 Ha

Âge moyen des vignes: 38 ans

Terroir / Géologie: Garonne Gravels, clay-limestone

Encépagement en %: 53% Cabernet Sauvignon 29% Merlot 15% Petit Verdot 3% Cabernet Franc

Vinification: These are then fermented in vats of varying capacities, which allow us to adapt to the size of each batch. The fermentation starts after a few days of cool soaking

Durée d'élevage, % Barriques neuves: 16-18 months, French oak barrels, 30-40% new

Conduite du vignoble: Sustainable agriculture

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Oui

Visite non privative: Non

Visite gratuite: Non

Visite payante: Oui, à partir de 20 €

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Oui

HORAIRES D'OUVERTURE

Lundi: 09:00 - 17:00

Mardi: 09:00 - 17:00

Mercredi: 09:00 - 17:00

Jeudi: 09:00 - 17:00

Vendredi: 09:00 - 17:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.253984 / -0.762871

Téléphone: 0556530040

Site internet: http://www.meyney.fr

Email: contact@cagrandscrus.fr

Facebook: https://www.facebook.com/ChateauMeyneyOfficiel/

Instagram: https://www.instagram.com/chateaumeyney/

Linkedin: https://www.linkedin.com/company/ch%C3%A2teau-meyney?originalSubdomain=fr



Château Montrose

Established as a Second Growth in the 1855 classification, Château Montrose enjoys an exceptional geographical and geological situation in Saint-Estèphe, facing the Gironde estuary. Its 235-acre vineyard thus benefits from the moderating influence of the vast water mass nearby during very hot summers and frosty springs. The vineyard is in a single sweep, a rare and priceless asset in the region, while its terroir, made up of deep gravels, ensures natural drainage and moderates Mother Nature's excesses.

An extensive renovation programme with very strict environmental objectives has been carried out at the estate since it was acquired by Martin and Olivier Bouygues in 2006, reflecting the new owners' determination to perpetuate the quality of the wine and make Château Montrose a model of skilled winemaking and sustainable development.

One philosophy guides the whole team: a great respect for the terroir and a constant quest for excellence. That philosophy is manifested in meticulous vineyard practices, very precise parcel selection and a selective work on blends.

IDENTITÉ

Raison sociale: SCEA Château Montrose

Propriétaire: Martin & Olivier Bouygues

Directeur: Pierre Graffeuille

DONNÉES TECHNIQUES

Surperficie du vignoble: 95 Ha

Âge moyen des vignes: 42 ans

Terroir / Géologie: Deep gravels on rich clay subsoils

Encépagement en %: 63% Cabernet Sauvignon, 29% Merlot, 6% Cabernet Franc, 2% Petit Verdot

Durée d'élevage, % Barriques neuves: Château Montrose: 18 months of ageing, of which 60% of new oak barrels La Dame de Montrose :12 months of ageing, of which 30% of new oak barrels

Conduite du vignoble: Organic certification planned for 2026

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.24659 / -0.76177

Téléphone: +33556593012

Site internet: http://www.chateau-montrose.com

Email: chateau@chateau-montrose.com

Instagram: https://www.instagram.com/chateau_montrose/?utm_source=ig_embed&hl=fr



Château Moutinot

Historically owned by the Marcelis family, passionate about viticulture, Château Moutinot is now run by the Helfrich family.
The property concerned with respect for the environment is committed to a High Environmental Value approach and promotes a living land, where human intervention on the vine is limited to what is strictly necessary, in the respect for flora and fauna but also for the health of farmers and consumers.

The wine of Château Moutinot is an elegant wine, which combines fruity and gluttony.

IDENTITÉ

Raison sociale: Société Fermière des Grands Crus de France

Propriétaire: Société Fermière des Grands Crus de France

Directeur: Vincent Cachau

DONNÉES TECHNIQUES

Surperficie du vignoble: 6 Ha

Âge moyen des vignes: 26 ans

Terroir / Géologie: Soil : Limestone clay, gravelly clay, sandy clay. Subsoil : Gravel sandy with coarse pebbles & sands of the Upper Cretaceous

Encépagement en %: 47% Cabernet Sauvignon, 34% Merlot, 19% Cabernet Franc

Vinification: Traditional. Sorting, reception, extraction, maceration

Durée d'élevage, % Barriques neuves: 11 months

Conduite du vignoble: Integrated precision viticulture

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: Loquey, Route de Troupian, 33180 SAINT-SEURIN-DE-CADOURNE
Coordonnées GPS: 45.291145 / -0.803107
Site internet: https://crusetdomainesdefrance.com/cdf/
Email: cdfcontact@crusetdomainesdefrance.com
Instagram: https://www.instagram.com/crus_et_domaines_de_france/



Château Ormes de Pez

Château Ormes de Pez belongs to the Médoc landscape since the 18th century. Located West of Saint-Estèphe and bordering the hamlet of Pez, the estate owes its name to a magnificent grove of elm trees, which no longer exists

today. Château Ormes de Pez is the second property – after Château Lynch-Bages – acquired by the Cazes family in 1939.

The vineyard extends over two distinct terroirs: the Cabernets thrive on the gravelly parcels composed of quartz and rolled pebbles whereas Merlot is best-suited to the cooler, sandy-clay parcels.

As with the renovation of Bages village in Pauillac, near to Cordeillan-Bages, the Cazes family have developed their sense of welcome by transforming this elegant residence into a charming guest house.

IDENTITÉ

Propriétaire: Famille Cazes

Directeur: Jean-Charles Cazes

Gérant: Nicolas Labenne

DONNÉES TECHNIQUES

Surperficie du vignoble: 25 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: Garonne Gravel

Encépagement en %: 47% Cabernet Sauvignon, 39% Merlot, 10% Cabernet Franc, 4% Petit Verdot

Vinification: Traditional

Durée d'élevage, % Barriques neuves: French oak barrels for 16 months (45% new oak)

Conduite du vignoble: Vineyard manager Rafaël Destruhaut-Balladu, prioritises integrated

methods of agriculture which include the use of neutral products for the environment, optimised plant-health control and fallow periods for soil rest. Grapes are harvested by hand. Château Ormes de Pez obtained the HVE level 3 certification in 2018.

VISITES

Visite des installations techniques: Non
Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 29 Route des Ormes, 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.260173 / -0.78979
Téléphone: +33556593005
Site internet: http://www.ormesdepez.com
Email: visit@ormesdepez.com
Facebook: https://www.facebook.com/chateauormesdepez
Instagram: https://www.instagram.com/chateauormesdepez/



Château Passion du Trale

My grandparents, all winegrowers, passed on their passion.

Our 25 hectares is located in Saint-Seurin-de-Cadourne in the heart of Haut-Médoc. It covers 2 appellations Haut-Médoc & Saint-Estèphe with a noble grape variety: 50% Merlot & 50% Cabernet-Sauvignon.

We work as a family, on sustainable agriculture with AREA certification (Environmentally Friendly Agriculture in Aquitaine) and HVE certification at level 3 (High Environmental Value). We are Independent Winegrowers and Cru Bourgeois.

I passed on my passion to our two daughters, Laurie & Chloé, already two enthusiasts who have joined us on the farm: the third generation.

IDENTITÉ

Raison sociale: NEGRIER Stéphane EARL

Propriétaire: Stéphane NEGRIER

Directeur: Stéphane NEGRIER

Gérant: Stéphane NEGRIER

DONNÉES TECHNIQUES

Surperficie du vignoble: 0.1482 Ha

Encépagement en %: 50% Merlot, 50% Cabernet Sauvignon

Conduite du vignoble: Sustainable agriculture with AREA certification (Environmentally Friendly Agriculture in Aquitaine) and HVE certification at level 3 (High Environmental Value)

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Oui
Visite payante: Non
Visite sans rendez-vous: Oui
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Oui
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert
Mardi: Ouvert
Mercredi: Ouvert
Jeudi: Ouvert
Vendredi: Ouvert
Samedi: Ouvert
Dimanche: Ouvert

CONTACT

Adresse: 4 Rte du Trale, 33180 Saint-Seurin de Cadourne
Coordonnées GPS: 45.282746 / -0.802141
Téléphone: 06.23.05.44.26
Portable: 06 03 61 14 29
Site internet: https://chateaucroixdutrale.com
Email: contact@chateaucroixdutrale.com



Château Petit Bocq

Petit Bocq's vineyard originality is its mosaic of 90 different plots scattered from the top North (Saint-Corbian) to the bottom South (Cos) of the appellation. Forming a total area of 19 hectares, it portrays beautifully the Saint-Estèphe terroir. Following in Gäetan Lagneaux's footsteps, the Lagneaux Family chooses to produce only one wine, helping each plot to give its best.

Half of our wine is made of Merlot, whereas the other half is made of Cabernet Sauvignon. Since 2013, 1% of Petit Verdot comes in to spice and match the blend. Come and visit our website to learn more about Petit Bocq's story and do not hesitate to contact us to book an appointment to visit our cellars.

IDENTITÉ

Raison sociale: SCEA Lagneaux-Blaton

Propriétaire: Famille Lagneaux

Directeur: Stéphane PARIAUD

DONNÉES TECHNIQUES

Surperficie du vignoble: 22.5 Ha

Âge moyen des vignes: 40 ans

Terroir / Géologie: Gravelly : 90%, Clay : 10%

Encépagement en %: 49% Merlot, 49% Cabernet Sauvignon, 1% Petit Verdot, 1% Cabernet Franc

Vinification: Traditionnal in oak barrels and thermoregulated stainless steal vats. Cold pre-fermentation maceration

Durée d'élevage, % Barriques neuves: 14 months in French oak barrels, 35% of which are renewed each year

Conduite du vignoble: Ploughing, sustainable agriculture

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Oui

HORAIRES D'OUVERTURE

Lundi: 08:00 - 12:00 et 13:00 - 17:00

Mardi: 08:00 - 12:00 et 13:00 - 17:00

Mercredi: 08:00 - 12:00 et 13:00 - 17:00

Jeudi: 08:00 - 12:00 et 13:00 - 17:00

Vendredi: 08:00 - 12:00 et 13:00 - 17:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 3, rue de la croix de Pez , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.261203 / -0.78835

Téléphone: +33556593569

Site internet: http://www.petitbocq.com/

Email: contact@petitbocq.com

Facebook: https://www.facebook.com/petitbocq/

Instagram: https://www.instagram.com/petitbocq/



Château Phélan Ségur

Located in the village of Saint-Estèphe, Château Phélan Ségur has proudly overlooked the Gironde estuary since the early 19th century.

Founded by Irishman, Bernard Phelan, the estate was developed by his son, Frank, and renamed Phélan Ségur in the early 20th century. The cellar and the vat room are integrated into the Château in a highly unsual architectural ensemble.

The property is spread over 114 hectares, including 44 hectares of parks, forests, meadows, streams and ponds, forming a remarkable biodiversity reserve. Its 70 hectares of vineyards benefit from the temperature regulation provided by the proximity of the River; they are divided into four very distinct islands and express the diversity of the clay-gravel soils of the appellation.

This produces powerful wines often characterised by their tannic structure. The Phélan Ségur style stands out for its elegance, its pure and complex aromas, the quality of its tannins and its balance.

Philippe Van de Vyvere is the owner since January 2018. Initiated by his grandfather at an early age, this great connoisseur of Bordeaux was really taken with the Château Phélan Ségur.

He intends to apply his entrepreneurial values in pursuit of aesthetic and technical while respecting environmental balances.

IDENTITÉ

Raison sociale: SCEA Phélan Ségur

Propriétaire: Philippe Van de Vyrere

Directeur: Véronique DAUSSE

DONNÉES TECHNIQUES

Surperficie du vignoble: 70 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: gravely clay

Encépagement en %: 58% Cabernet Sauvignon, 39% Merlot, 1,5% Cabernet Franc, 1,5% Petit

Verdot

Vinification: Stainless steel vats

Durée d'élevage, % Barriques neuves: Château Phélan Ségur: 18 months/ 55% new barrels

Frank Phélan : 14 months, 50% barrels of one wine and 50% barrels of two wines

Conduite du vignoble: sustainable agriculture

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Oui

Visite privative possible: Oui

Visite non privative: Oui

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Oui

HORAIRES D'OUVERTURE

Lundi: Ouvert

Mardi: Ouvert

Mercredi: Ouvert

Jeudi: Ouvert

Vendredi: Ouvert

Samedi: Ouvert

Dimanche: Ouvert

CONTACT

Adresse: Rue des écoles, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.26145 / -0.769093

Téléphone: +33556597400

Site internet: http://www.phelansegur.com

Email: phelan@phelansegur.com

Facebook: https://fr-fr.facebook.com/pages/Chateau-Phelan-Segur/202662673089435

Instagram: https://www.instagram.com/phelansegur/?hl=fr

Linkedin: https://www.linkedin.com/company/51359507



Château Picard

Classified Cru Bourgeois in 1932, Château Picard, in the heart of the village of Saint-Estèphe, has always been considered one of the best of this appellation.

The last of the properties acquired by Mähler-Besse (1997), this 8 hectares estate was chosen for its development potential and its average surface area, allowing complete control of its production.

Since the acquisition of Château Picard, Mähler-Besse, who has renovated the Napoleon III-style cellars, has endowed the property with an efficient wine-making tool, with entry of the harvest by gravity.

Its exceptional terroir with a clayey tendency, characteristic of Saint-Estèphe, presents soils loaded with calcified remains of cockles and sea urchins.

This vineyard with a high percentage of Cabernet Sauvignon produces finely smoked and spicy wines of very good class.

IDENTITÉ

Propriétaire: Mähler Besse SA

DONNÉES TECHNIQUES

Surperficie du vignoble: 8 Ha

Âge moyen des vignes: 30 ans

Terroir / Géologie: Soils loaded with remains calicified with shells and sea urchins

Encépagement en %: 85% Cabernet Sauvignon, 15% Merlot

Vinification: After fermentation, the wine is left in maceration for 15 to 20 days for proper extraction of colour, aroma and tannin.

Durée d'élevage, % Barriques neuves: Ageing in oak barrels (40% new) for 12 to 18 months.

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.263696 / -0.771736

Téléphone: +33556560430

Site internet: http://www.mahler-besse.com

Email: contact@mahler-besse.com

Facebook: http://www.facebook.com/MahlerBesse



Château Plantier Rose

The Château Plantier Rose is a Médoc Bourgeois vintage amongst the oldest and most prestigious.The burgess house was built at the time of NAPOLEON III. Originally known as the Chateau "La rose", it has been the property, for more than a century, of a wine grower Médoc family that as always ensured a thorough vinification in harmony with the best established tradition.Today, Madame et Monsieur CONTE perpetuate this tradition. The Chateau Plantier Rose is located in the heart of the Saint Estèphe appelation country, on a clay and gravel plateau, witch added to he carrefully selected vine plants, has contributed to perfecting its reputation. Its wines are famous for their bouquet, their visual aspect, and a body that garantees an excellent capacity to keep them long time.

This winery has ceased production since July 6, 2023.

IDENTITÉ

Raison sociale: SCEA CONTE

Directeur: M. CONTE

DONNÉES TECHNIQUES

Terroir / Géologie: Deep gravels

Encépagement en %: 62% Cabernet Sauvignon, 30% Merlot, 8% Petit Verdot

Vinification: It is processed inside a stainless thermo regulated vat, that has a 1400 hectolitres capacity. Its vinification is carefully carried out in harmony with the best of traditions. Its maturity

is optimized according to the soil areas, its grapes are carefully selected, its fermentation temperatures are thoroughly monitored, all that which give out the best tannin extraction and fruit expression.

Durée d'élevage, % Barriques neuves: 12 to 18 months, 30% new barrels

Conduite du vignoble: Terra Vitis

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 09:00 - 12:00 et 14:00 - 18:00

Mardi: 09:00 - 12:00 et 14:00 - 18:00

Mercredi: 09:00 - 12:00 et 14:00 - 18:00

Jeudi: 09:00 - 12:00 et 14:00 - 18:00

Vendredi: 09:00 - 12:00 et 14:00 - 18:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 51 rue du Médoc Leyssac , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.243474 / -0.789693

Téléphone: +33556593616

Site internet: http://www.chateauplantierrose.com

Email: chateauplantierrose@hotmail.com



Château Puy Castéra

IDENTITÉ

Propriétaire: Romain ROUX

Directeur: Etienne LEDARD

DONNÉES TECHNIQUES

Surperficie du vignoble: 5.332 Ha

Encépagement en %: 45% Merlot 25% Cabernet Sauvignon 20% Cabernet Franc

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 8 route de Castéra, 33250 Cissac-Médoc
Coordonnées GPS: 45.226253 / -0.808583
Téléphone: +33556619893
Email: romain.roux@vignobles-roux.fr



Château Rémandine

Small family own of 0,22 ha, composed of 100% Merlot, which provides our fruit in our wine, and the soil is clay and limestone priority. Rémandine

The castle was founded in 2009, is the fruit of several years of family labor, and the name of the castle comes from a mix of children's names.

We produce the Cuvée Prestige, which is a traditional aging in oak barrels and whose aging lasts between 14 and 16 months, including 25 % new barrels. Discover our property located in Saint Estèphe, in a village called " Lavillotte ", where we will visit our stone vat and our barrel cellar.

This winery has ceased production since November 1, 2024.

IDENTITÉ

Raison sociale: Dutrait Anne Lise

Propriétaire: Mme Dutrait Anne-Lise et M. Dutrait Michel

DONNÉES TECHNIQUES

Terroir / Géologie: clay and limestone , and black sand

Encépagement en %: 100% Merlot

Vinification: stainless steel vats and barrels

Durée d'élevage, % Barriques neuves: between 14 and 16 months, 25% new barrels

VISITES

Visite des installations techniques: Non

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Non

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 5 route des Pradines lieu dit Lavillotte , 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.252204 / -0.807458

Portable: +33612502709

Site internet: https://chateauremandine.com/

Email: contact@chateauremandine.com

Facebook: https://www.facebook.com/Ch%C3%A2teau-R%C3%A9mandine-318415081853752/

Instagram: https://www.instagram.com/chateau_remandine/?hl=fr



Château Saint-Estèphe

Created by one of the Arnaud familly's ancestors, this estate from 1870 is one of the only Château to carry the name of its own appelation : Saint-Estèphe.

Indeed, a familly property which has been carrying the name but also all the beautiful vertues given by this wonderful terroir. All of this developed for several generations by the Arnaud family.

The vineyard is composed of 7 hectares gathered around the following villages: Leyssac, Marbuzet and Laujac, on a mostly gravelly, clay soil, and limy soils, which complement one another.

A wine full of passion, authencity and respect that reflects the magnificient terroir of Saint-Estèphe.

IDENTITÉ

Raison sociale: Vignobles Arnaud

Propriétaire: Famille Arnaud François

Directeur: ARNAUD Françoise

DONNÉES TECHNIQUES

Surperficie du vignoble: 7 Ha

Âge moyen des vignes: 25 ans

Terroir / Géologie: gravel, clay & limestone

Encépagement en %: Before 2017: 55% cabernet sauvignon, 35% merlot, 5% cabernet franc et 5% petit verdot From 2017: 60% cabernet sauvignon et 40% merlot

Vinification: Hand harvesting, traditional vinification, 2 sorting tables, complete destem. Cold Maceration (Around 7°) before fermentation. Controled temperature, alcohol fermentation around 30°. Delicate pumping over and long maceration.

Durée d'élevage, % Barriques neuves: Aged for 12 month in 33% new barrels

Conduite du vignoble: Reasoned cultural

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Oui

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Oui

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: Fermé

Mercredi: Fermé

Jeudi: Fermé

Vendredi: Fermé

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 2 Route de Poumeys, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.241717 / -0.785844

Téléphone: +33556593226

Site internet: http://www.chateaustestephe.com

Email: contact@chateaustestephe.com

Facebook: https://www.facebook.com/vignoble.arnaud

Instagram: https://www.instagram.com/chateau_saintestephe/



Château Ségur de Cabanac

Château SEGUR DE CABANAC takes its name from the illustrious and powerful family of the same name of which we find traces from the sixteenth century and which contributed to the development of the Médoc vineyards including that of Saint-Estèphe.

Its vineyard of 7 hectares is located to the east of the town and faces the Gironde estuary. The vine with an average age of 30 years is planted on one of the best gravelly croupes of the appellation. Composed of 60% Cabernet Sauvignon and 40% Merlot, this Saint-Estèphe combines a powerful structure allowing it to age and reveals a complex bouquet of red fruits and undergrowth.

Château SEGUR DE CABANAC in Saint-Estèphe and Château MOULIN DE LA ROSE in Saint-Julien-Beychevelle belong to the DELON family, a Médoc family of winegrowers for more than seven generations. Today the two properties are managed by guy Delon's children, Jean-François responsible for the technical part and Guylaine for the administrative part.

IDENTITÉ

Raison sociale: SCEA GUY DELON ET FILS

Propriétaire: Guy DELON et Fils

Directeur: DELON Jean-François

DONNÉES TECHNIQUES

Surperficie du vignoble: 7 Ha

Âge moyen des vignes: 30 ans

Terroir / Géologie: Gravels

Encépagement en %: 60% Cabernet Sauvignon, 40% Merlot

Vinification: In thermo-regulated stainless steel vats. Vatting of about 3 weeks

Durée d'élevage, % Barriques neuves: 20 months in barrels, 30% of which are new

Conduite du vignoble: Double Guyot, manual stripping, green harvest before veraison, sustainable control

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert

Mardi: Ouvert

Mercredi: Ouvert

Jeudi: Ouvert

Vendredi: Ouvert

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 9, Rue du Littoral, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.265825 / -0.759065

Téléphone: +33556597010

Portable: 0673939388

Site internet: http://www.segur-de-cabanac.com/

Email: contact@moulindelarose.com



Château Tercesne

Family property created in 2015 by Jean-François and Corinne Druesne.
The traditional harvest by hand is a moment of conviviality which allows the “Friends of Tercesne” to meet.
The vinification is also traditional.

IDENTITÉ

Raison sociale: Château Tercesne

Propriétaire: DRUESNE Jean-François et Corinne

Directeur: DRUESNE Jean-François

DONNÉES TECHNIQUES

Surperficie du vignoble: 1.58 Ha

Âge moyen des vignes: 30 ans

Terroir / Géologie: Gritty sand

Encépagement en %: 50 % Cabernet Sauvignon, 49 % Merlot, 1 % Petit Verdot

Vinification: Stainless steel tank

Durée d'élevage, % Barriques neuves: 12 months

Conduite du vignoble: Traditional

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Non

Visite avec rendez-vous: Oui

Visite faite par le propriétaire: Oui

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert

Mardi: Ouvert

Mercredi: Ouvert

Jeudi: Ouvert

Vendredi: Ouvert

Samedi: Ouvert

Dimanche: Fermé

CONTACT

Adresse: 4, Rue des quatre vents, 33180 SAINT-ESTEPHE

Coordonnées GPS: 45.265854 / -0.771942

Téléphone: +33618299770

Email: familledruesne@free.fr

Facebook: https://m.facebook.com/Tercesne/



Château Tour de Pez

Located in the heart of the Saint-Estèphe terroir, Château Tour de Pez belongs to the hamlet of Pez, famous for the development of its great wines. The history of Château Tour de Pez can be traced back to the meandering winegrowing history of the village of Saint Estèphe, which is made up of successions, marriages, divisions and reorganisations. From 1838 onwards, the vineyard appeared under the name "Cru Lhereteyre", which was already recognised and classified as a "Crus Bourgeois", a classification which has never been denied since.

It is a vineyard on a human scale, very fragmented, in the Burgundian manner: for 19 hectares, it has no less than 39 parcels!

Vignobles de Larose acquired it in 2019, seeing it as a "sleeping beauty": it became the fourth jewel in the crown of their Médoc properties. With this change of ownership, Château Tour de Pez is writing a new chapter in its history. The restructuring of the vat room in line with the parcels of land, the investment in state-of-the-art equipment and the know-how of the teams have allowed, from the 2019 vintage, a precise expression of the identity of its terroir.

After two centuries of peaceful existence and discreet recognition, Château Tour de Pez is gradually revealing itself as a great wine of the future. In the face of global warming, its clay-limestone soil typical of Saint-Estèphe makes this exceptional terroir the one of tomorrow. With an exemplary CSR commitment and High Environmental Value viticulture, Tour de Pez is one of the jewels of the appellation, worked by the winemaker to achieve finesse and excellence.

IDENTITÉ

Raison sociale: Château TOUR DE PEZ

Propriétaire: VIGNOBLES DE LAROSE SA

Directeur: Lorraine Watrin

DONNÉES TECHNIQUES

Surperficie du vignoble: 18 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: Fine gravel, gravel sand, clay-limestone

Encépagement en %: 65% Merlot, 30% Cabernet Sauvignon, 5% Cabernet Franc
Vinification: Traditional in thermoregulated stainless steel vats
Durée d'élevage, % Barriques neuves: 16 months in French oak barrels (50% new)
Conduite du vignoble: Viticulture raisonnée et raisonnable, respectueuse de l'environnement Et des hommes. Travail du sol sans pesticide, effeuillage manuel

VISITES

Visite des installations techniques: Non
Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: Fermé
Mercredi: Fermé
Jeudi: Fermé
Vendredi: Fermé
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: Lieu-dit l'Héreteyre , 33180 SAINT-ESTEPHE
Coordonnées GPS: 45.260154 / -0.793188
Téléphone: 0556594172
Portable: 0682230197
Site internet: http://www.tourdepez.com

Email: visite-vdl@vignoblesdelarose.com

Facebook: https://www.facebook.com/vignoblesdelarose

Instagram: https://www.instagram.com/vignoblesdelarose/



Château Tour des Termes

Tour des Termes owes its name to an ancient tower located on the plot ‘Les Termes’ means ’the end of the land before the sea.

Situated between the ocean and the Gironde, the Tour des Termes vineyard benefits from a unique microclimate rich in biodiversity thanks to the surrounding meadows, forests and crops.

In 2023, Eddie O'Connor and his family bought Tour des Termes from the Anney family. Through this family investment, he indulged his passion for wine alongside the family's core activities in the renewable energy sector.

IDENTITÉ

Raison sociale: SCEA des Vignobles JEAN ANNEY

Propriétaire: Famille O’Connor

Directeur: Julien Brustis

DONNÉES TECHNIQUES

Surperficie du vignoble: 23.2 Ha

Âge moyen des vignes: 35 ans

Terroir / Géologie: 2/3 Pyrenean gravels and 1/3 clay-limestone

Encépagement en %: 43% Merlot 54% Cabernet Sauvignon 3% Petit Verdot

Vinification: GREEN HARVESTING : After berry setting LEAF THINNING : Leaves are eliminated from the vines to let the sunshine through. SORTING TABLE : after the harvest to eliminate unripe grapes, vegetal matters, insects... VINIFICATION : after de-stemming and crushing the grapes, the juice is transferred into temperature-controlled stainless steel. 20% of the bottle is made in integral vinification with the Oxolyne System. MACERATION : the grape juice macerates with the skin for 15-31 day

Durée d'élevage, % Barriques neuves: 15 months in oak barrels the ALLIER region, 50% of which are new

Conduite du vignoble: TERRA-VITIS and HVE3

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Oui

Visite privative possible: Non

Visite non privative: Non

Visite gratuite: Oui

Visite payante: Non

Visite sans rendez-vous: Oui

Visite avec rendez-vous: Non

Visite faite par le propriétaire: Non

Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé

Mardi: 09:00 - 12:00 et 14:00 - 16:30

Mercredi: 09:00 - 12:00 et 14:00 - 16:30

Jeudi: 09:00 - 12:00 et 14:00 - 16:30

Vendredi: 09:00 - 12:00 et 14:00 - 16:00

Samedi: Fermé

Dimanche: Fermé

CONTACT

Adresse: 2, Rue du Pigeonnier , 33180 SAINT-ESTEPHE

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Site internet: http://www.chateautourdestermes.com

Email: contact@tchateautourdestermes.com

Facebook: https://www.facebook.com/chateautourdestermes

Instagram: https://www.instagram.com/chateautourdestermes/



Château Tour Saint Fort

This 14-hectare estate is located in Leyssac in the Laujac area, south of the Pez sector, to the west of Château Calon Ségur. This property has had a tumultuous history and was almost razed to the ground during the war before being gradually rebuilt. It includes part of the former Château Saint-Estèphe and the former Tour du Château Pineau Saint-Estèphe.

In the 18th century, the vineyard belonged to the Lord of Pez and the Calon family, and became Bourgeois in 1852. It was subsequently forgotten, but was reborn at the beginning of the 20th century under the impetus of Mr Pineau. It won first prize at the Liège exhibition in 1905 and was confirmed as a Cru Bourgeois in 1932.

During the Second World War the buildings were largely destroyed and from the 1990s onwards Mr Laffort carried out major work to rebuild the estate. The results were rapid, as the first harvest was selected by the Gault & Millau Guide in its 1994 edition, and in 2003 it was confirmed as a Cru Bourgeois, officially obtained in 1932.

In 2017, the renaissance was completed; Nova SY, the new owner, invested in the modernisation of the winery and the installations, pursuing quality objectives (HVE3 in 2020), while respecting the precious terroir of Saint-Estèphe.

IDENTITÉ

Raison sociale: SOCIETE CIVILE AGRICOLE

Propriétaire: Nova Sy

Directeur: Wendy CAI

Gérant: Mme Meng QU

DONNÉES TECHNIQUES

Surperficie du vignoble: 11 Ha

Âge moyen des vignes: 55 ans

Terroir / Géologie: Fine sandy-gravels on clay sub soil (proper to Saint-Estephe terroir) or clay-

limestone sub soil from Eocene Age
Encépagement en %: 65% Merlot, 30% Cabernet Sauvignon, 5% Petit Verdot
Vinification: After the vatting, Cold Maceration takes place for 3 days. Once the Alcoholic Fermentation started, it is automatically controlled by a cooling apparatus into the stainless vats. It enables an adequate thermoregulation. Also, daily delestage and pumping overs on the cap are the regular techniques in vigour, during the process. There is a Post-fermentation Maceration for 3 weeks. As for the Malolactic Fermentation, it partially takes place into barrels
Durée d'élevage, % Barriques neuves: 100% Aging in French oak barrels for 12 to 14 months (30% of them are renewed every year)
Conduite du vignoble: Severely work on soil, with Substainable viticulture management

VISITES

Visite des installations techniques: Oui
Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Oui, à partir de 10 €
Visite sans rendez-vous: Oui
Visite avec rendez-vous: Non
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: 10:00 - 13:00 et 14:00 - 17:00
Mardi: 10:00 - 13:00 et 14:00 - 17:00
Mercredi: 10:00 - 13:00 et 14:00 - 17:00
Jeudi: 10:00 - 13:00 et 14:00 - 17:00
Vendredi: 10:00 - 13:00 et 14:00 - 17:00
Samedi: Fermé
Dimanche: Fermé

CONTACT

Adresse: 1 Route de La Vilotte Lieu dit Laujac , 33180 SAINT-ESTEPHE

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Email: contact@chateautoursaintfort.com

Facebook: http://facebook.com/ChateauTourSaintFort



Château Tronquoy

A predominantly Merlot vineyard

Located in the heart of Saint-Estèphe, Château Tronquoy is renowned for being one of the oldest and most beautiful terroirs of the appellation. Its vineyard covers 30 hectares in a single block around the château. Established on terrace n°3, its terroir is just as prestigious as the Grands Crus of the region.

In 2006, the Bouygues family discovered this historic terroir and launched a major programme to renovate the vineyard and farm buildings.

Since 2009, 1.8 ha of the vineyard, located on the clay-gravel plateau of the property, is planted with 2 white grape varieties: Semillon and Sauvignon Grey. The first vintage was produced in 2011. Harvested by hand in crates by successive sorting on the vine, vinified in barrels and matured on the lees for 6 to 9 months, the Tronquoy White reveals great finesse with a real aromatic personality of white flowers and citrus fruit

Involved since 2015 in environmentally friendly viticulture, the estate has been certified Organic farming certification since 2024. This decision is part of an approach aimed at producing high quality wines that respect the terroir and the people. A series of green actions carried out within the vineyard, planting ecological hedges, limiting mowing and installing beehives and nesting boxes, contribute to the balance of the ecosystems.

IDENTITÉ

Raison sociale: SCEA CHATEAU TRONQUOY-LALANDE

Propriétaire: Martin et Olivier Bouygues

Directeur: Pierre Graffeuille

DONNÉES TECHNIQUES

Surperficie du vignoble: 30 Ha

Âge moyen des vignes: 37 ans

Terroir / Géologie: Mix of clay and gravels
Encépagement en %: 50% Merlot, 35% Cabernet Sauvignon, 7% Petit Verdot, 3% Cabernet Franc
Vinification: In thermoregulated tanks
Durée d'élevage, % Barriques neuves: 12 months of ageing, of which 30% in new oak barrels
Conduite du vignoble: Organic farming

VISITES

Visite des installations techniques: Oui
Visite à la vigne: Oui
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Non
Visite payante: Oui, à partir de 20 €
Visite sans rendez-vous: Non
Visite avec rendez-vous: Oui
Visite faite par le propriétaire: Non
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Fermé
Mardi: 10:00 - 18:00
Mercredi: 10:00 - 18:00
Jeudi: 10:00 - 18:00
Vendredi: 10:00 - 18:00
Samedi: 10:00 - 18:00
Dimanche: Fermé

CONTACT

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Château Vieux Landat

Château Vieux-Landat cultivates a parcel of land in the prestigious appellation located between the village and the port of Saint-Estèphe. The harvest is entirely done by hand.

In 2020, a second parcel of 67 ares was added to the estate, bringing the total vineyard to 0.8 hectares.

The Signolle family has taken up the challenge of organic conversion; 2024 is the first AB-labelled vintage

IDENTITÉ

Raison sociale: INDIVISION SIGNOLLE GONET

Propriétaire: SIGNOLLE SOPHIE

Directeur: Nicolas et Diane SIGNOLLE

DONNÉES TECHNIQUES

Surperficie du vignoble: 0.8 Ha

Âge moyen des vignes: 60 ans

Terroir / Géologie: Sandy clay

Encépagement en %: 80% Cabernet Sauvignon, 20% Merlot

Vinification: In full barrels

Durée d'élevage, % Barriques neuves: 24 months in oak barrels

Conduite du vignoble: Organic viticulture from 2024 vintage

VISITES

Visite des installations techniques: Oui

Visite à la vigne: Non
Visite privative possible: Non
Visite non privative: Non
Visite gratuite: Oui
Visite payante: Non
Visite sans rendez-vous: Non
Visite avec rendez-vous: Oui
Visite faite par le propriétaire: Oui
Parcs et jardin accessibles au public: Non

HORAIRES D'OUVERTURE

Lundi: Ouvert
Mardi: Ouvert
Mercredi: Ouvert
Jeudi: Ouvert
Vendredi: Ouvert
Samedi: Ouvert
Dimanche: Ouvert

CONTACT

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