Château Saint Sauveur Duplessis

Xavier et Cyprien DEBORDES

Your main character traits?
We are happy and funny

Your motto?
Together we are stronger to improve

The trip you would like to do?
New Zealand and Tahiti

What do you like about wine?
Vinification and blending

At Debordes' farm, it has been a family story for 4 generations, from fathers to sons! It all started with Gérard and his polycropping farm in the 1950s. In 1972, his son Jean-Claude carried on with the savoir-faire and built a winemaking cellar: Debordes are no longer cooperative-winegrowers but winemakers-winegrowers. The year 1996 is Xavier's arrival at the farm! He takes his turn developing the farm by specializing it in winegrowing only. This resulted in the vineyard's extension up to 36 hectares. Today, Xavier's son, Cyprien, joined the farm and they continue together the wine adventure with passion and generosity. Both land lovers, the father-son duo makes pleasure wines in keeping with the family tradition!

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BORDEAUX

Village: Saint Girons d'Aiguevives

Total winegrowing area: 37 hectares

Terroir: Soil and subsoil of clay and limestone – 42-meter-high – West and South sun exposure

Winemaking and ageing: Mechanical harvest at the end of September. Traditional winemaking. Low temperature to begin and 10-day maceration. Ageing in concrete vat and racking 3 times before clarification.

Blend: 100% Merlot

Tasting comments: The color is bright. The nose opens with blackcurrant notes. The palate is gourmet with crunchy red fruit notes. Beautiful freshness with minty aromas.

Food and wine pairings: Barbecue grilled meat