

2004



This press review is the result of our research. It is by no means exhaustive

MEDAILLES & RECOMPENSES



Finalist
Coupe des Crus de St Emilion
2009



Bronze Medal
Concours de Mâcon 2007



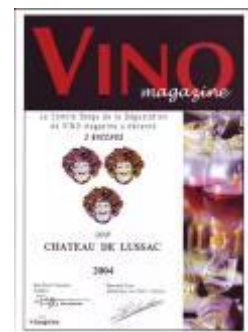
Bronze Medal
International Wine Challenge
2007



Bronze Medal
Japan Wine Challenge
2007



Silver Medal
Concours de Bruxelles
2007



3 Bacchus
Vino Magazine



GRADES

Primeur tasting

Alles Über Wein (G)	: 88-89	/100
Classement des meilleurs vins de France		
/Bettane & Desseauve (F)	: 7.5	/10
Gault Millau/ R. Legrand (F)	: 89	/100
Jean-Marc Quarin (F)	: 13.75-14	/20
QRW/D. Peppercorn (US)	: "Best value for money wines"	
VinVinoLife/G. Drescher (G)	: 87	/100
Weinwirtschaft/H. Ecker (G)	: ***	(Bien)

Bottled

Cuisine et Vins de France/P. Maurange (F)	: 15	/20
Bernard Burtschy (F)	: 7.5	/10
Grand Jury Européen	: ***	
Guide Hachette des Vins 2008	: *	
Magazine Tasted (F)	: 73	/100

PRIMEURS



GAULT MILLAU

Ronald Legrand

June/July 2005 (Primeurs)

Magnificent nose of wood and of bilberry. Mouth was concentrated well with a very compact material, dominated for the moment by the woody sent, but its richness of constitution will eventually impose itself. 89/100



LA REVUE DU VIN DE FRANCE

Hélène Durand, Bernard Burtscht, Philippe Maurange

June 2005 (Primeurs)

Beautiful attack, beautiful aromatic expression, a little bit hard tannins.



VINO MAGAZINE

May/June 2005 (Primeurs)

Château de Lussac : category «Coup de cœur»



Jean-Marc QUARIN

April 2005 (Primeurs)

In the nose, the fruit seems a little bit cooked. The mouth is soft, fruity, of an average body, with a tannicity rather woody in finale. A personal touch is missing in this wine. 13.75-14/20



CLASSEMENT DES MEILLEURS VINS DE FRANCE

Bettane & Desseauve

Edition 2005

Very dark color; nose of wild blackberries and woody; dense mouth, magnificent compact and beautiful length: a success, in spite of the too present woody flavor, but the material will dominate him it. 2004 confirms the success of the previous years. 7.5/10



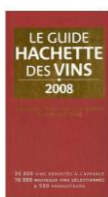
DELIVERABLES



Jean-Luc THUNEVIN
www.thunevinblog.com

Friday January 15, 2010
Tasting, still...

Servais in Libourne
Drank in this good restaurant of Libourne "Chez Servais", one Château de Lussac 2004, superb power, maturity and smoothness (29 euros?!)
Difficult, in Libourne, to sell bottles at more than 20 euros. This bottle on the table is a formidable quality-price ratio.



GUIDE HACHETTE DES VINS
Edition 2008

This charming château benefits since 2000 of a program of quality investment which begins to really bear its fruits judging by this 2004 in the steady garnet color, in which the aromas of very ripe red fruits mix with woody and smoked scents. Of frank attack, the mouth evolves with flexibility, on solid but melted tannins, before a return of the fruit in finale. A bottle to keep three-six years in a cellar. *

TASTE OF THE WORLD MAGAZINE
Winter Edition 2007, Blind tasting in July 2007



73/100
Andreas Larsson (SE)

Colour : Clear, Medium deep ruby
Nose : Developed bouquet, slightly leafy and herbal, dark berries.
Palate : Dry and fresh with dark fruit over marked tannins, medium plus persistence.

Hervé Pennequin (FR)

Colour : Dense purple
Nose : Very dense, floral notes, violets, iris with red berry fruit, coffee, fresh beans.
Palate : Dry attack of the tannins, penetrating the whole palate, short finish, very earthy, high spices. Does not make me smile!

Motohiro Okoshi (JP)

Colour : Dense and dark, black red.
Nose : Plums, prunes, spicy notes, discreet expression and average intensity.
Palate : Too astringent, but rich body, lacks elegance, average balance and persistence.

Teresa Perez (SP)

Colour : Clean, brilliant, medium density, intense Bigarreau cherry red.
Nose : Cooked plum, light green tones of redcurrant stalk, toasted coffee bean and bitter cacao, very minerality, quite nice quality, intense bouquet.
Palate : Sauve, light and subtle, not very complex flavour expression, bitter finish, medium short finish.

Verginia Philips (USA)

Colour : High viscosity, light, purple center, pink rim.
Nose : Dark, black fruits, new oak spice, earth notes, moderate quality and intensity.
Palate : Full bodied, red and black fruits, oak, dust, moderate+ quality, very youthful, but showing well, long persistence. Easy drinking, well balanced wine in its youth.



MAGAZINE CUISINE ET VINS DE FRANCE
Philippe Maurange

Septembre - Octobre 2007

It is the first property required by Griet and Hervé Laviale in the Bordeaux area at the end of the 90s. Very quickly, under their impulse, this sleepy property of Lussac woke up. The wines knew how to impose themselves in the first years by their fruit and their maturity. Now, the more complex and more accomplished character of this 2004 with its fine tannins, confirms the very good level of the Château. We can't get enough of it. 15/20



VINO MAGAZINE
Bernard Sirot
February/March 2007

Fine and distinguished nose, with rather captivating woody flavors and in the notes of ripe black fruits but also beautiful alcoholic black cherry. Attack quite in nuances, fruity and toasted without excess. Round, elegant mouth, of an ideal balance. Happy finale, long and toasted benefiting from a fruity return of the very first strength.