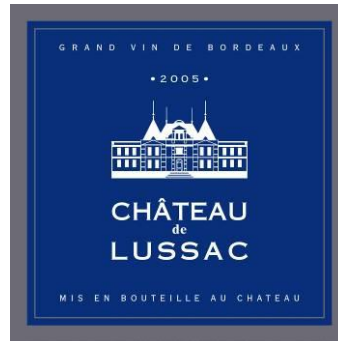


2005



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

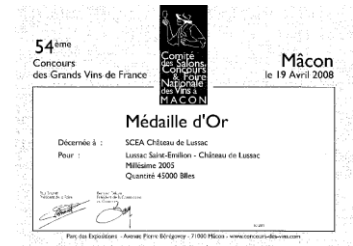
### MEDALS AND AWARDS



Finalist  
Coupe des Crus de St Emilion  
2009



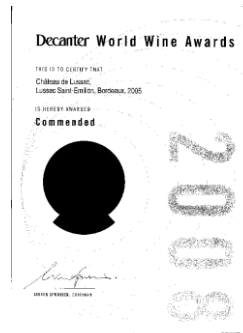
Silver Medal  
Sélections Mondiales du Canada 2008



Gold Medal  
Concours Mâcon 2008



Gold Medal  
Concours Bruxelles 2008



Decanter 2008



CHÂTEAU  
LUSSAC

2005

## GRADES

### Primeur tasting

Vino Magazine/L. Havaux (B) : Coup de cœur  
VinVinoLife (G) : 88-89 /100

### Bottled

Decanter « Bordeaux 2008 » : \*\*\*  
Grand Guide des Vins de France 2009  
/Bettane & Desseauve (F) :15 /20  
Grand Guide des Vins de France 2008  
/Bettane & Desseauve (F) :14,5 /20  
James Suckling (US) : 87 /100

## PRIMEURS



### VINO MAGAZINE

Louis Havaux

June/July 2006 (Primeurs)

Château de Lussac : catégorie « Coup de Cœur » - New confirmation of its progress

## DELIVERABLES



### PETIT FUTE GIRONDE

Edition 2009-2010

Held by Griet and Hervé Laviale Van Malderen, the vineyard covers an area of 25 ha in clay-limestone and clay-limous. The vineyard has 77% Merlot and 23% Cabernet franc. Aged of 30 years, the vines are grown by using a reasonable protective method. The ageing is made in French oak barrels during 16 months. The wines have been rewarded on numerous occasions, including two gold medals in 2008 (Concours de Mâcon and Councours mondial de Bruxelles) and one silver (Sélection mondiale du Canada).

Château de Lussac, Lussac Saint Emilion, fine Bordeaux wines, 2005: Black colour with a deep musky nose with notes of ripe fruit and berry crisp. The attack is full and tannic, the evolution attractive and the finish slightly orange.

The Libertin de Lussac, Lussac Saint Emilion, 2006: Dark garnet red, nose still closed, red berry, black cherry, fine woody notes. The mouth seems slightly soft, aromatic, emphasizing on freshness to concentration.

### GUIDE HACHETTE DES VINS 2009



Ordered by a small castle of the wine full with charm, dated back to 1876, this vintage taken in 2000 by Hervé and Griet Laviale gets advantage from important renovation works. A superb circular vat room was particularly arranged. Intense ruby, the 2005 expresses a discrete bouquet but elegant and is flexible and balanced in the mouth, where it reveals overripe fruity and animal notes. Already little evolved, it will not gain to wait. Also quoted, the Libertin de Lussac (8 to 11€) is as fruity in the nose as in mouth. He is ready, him too.

### GRAND GUIDE DES VINS DE FRANCE 2009

Bettane & Desseauve



This wine presents a deep nose and very mix with pretty flavours of plum, fig and blackberry, a powerful mouth, full-bodied, with a tightened and ripe tannic screen, fruit and length. It's perfectly harmonious and rounded. 15/20



CHÂTEAU  
de  
LUSSAC

2005



### LE GRAND GUIDE DES VINS DE FRANCE

**Bettane & Desseauve**

Edition 2008

In the arrival of Griet and Hervé Laviale of this beautiful château located right in the heart of the village of Lussac, this vintage benefited from important investments as well in the vineyard as in the wine cellar. This powerful wine and for a long time matured imposes its ample and deep body and its intense structure. It is unmistakably a wine built for cellaring, still austere but endowed with ripe tannins. 14,5/20

**Decanter**

**DECANTER MAGAZINE**

**Bordeaux 2008**

Attractive, elegant weight and style. Spicy, red berry notes. Good mid-palate fruit. Freshness on the finish. 2010-15

**SOMMELIERS  
INTERNATIONAL**

**Sommeliers International**

February 2012

Visual aspect: ruby red, clear. Nose : blackberry, chocolate, spice, roasted cheese. Second nose: liquorice, herbal. Palate: plum, prune, spice, good acidity with present tannins. Medium finish, full body. Match with food: smoked pigeon with tea leaves. A fruity and greedy wine to discover every day.