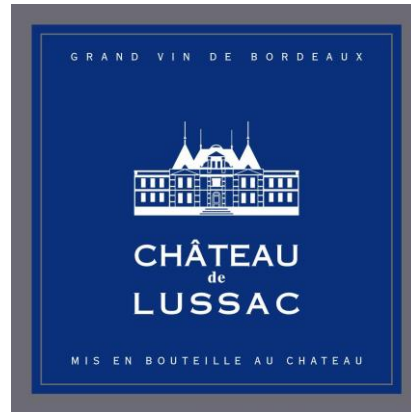


2006



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

MEDALS AND AWARDS



Silver Medal
Concours de Mâcon 2009



Finalist
Coupe des Crus de St Emilion
2009

GRADES

Primeurs tasting

Revue du Vin de France (F)	: 13-15	/20
Markus del Monego (G)	: 15	/20
Nico Van Duyvenbode (CAN)	: 88	/100
Tast Pro/Bettane&Desseauve (F)	: 15	/20
VinVinoLife (G)	: 87-88	/100
Wine Spectator/J. Suckling	: 85-88	/100

Bottled

Bernard Burtschy - Foire aux vins 09	: 89	/100, ***
Guide Hachette des Vins 2010	: *	
Grand Guide des Vins de France 2009		
/Bettane & Desseauve (F)	: 14	/20
Hugh Johnson (UK)	: **	



CHÂTEAU
LUSSAC

2006

PRIMEURS



GUIDE HUBERT
Pierre Casamayor
Edition 2008 (Primeurs)

Rich and meaning nose, of blackberry jam, with attractive spicy and vanilla notes; fleshy, rich and ample mouth, with a beautiful texture, some fat, some fruit, the balance and a good continuation. Note from 3 to 3, 5 glasses: the race, a personalized wine, with the concentration and style.



LA REVUE DU VIN DE FRANCE
June 2007 (Primeurs)

Magnificent fruity nose, the voluminous, fleshy, fruity mouth offers a beautiful prospect of evolution. 13-15



VINO MAGAZINE
Bernard Sirot / Abi Duhr
(Primeurs)

Château de Lussac : Coup de Cœur



WINE SPECTATOR
James Suckling
(Primeurs)

Simple but good, with light berry and mineral character and silky tannins. 85-88



HORECA REVUE
Roland Gohy
May 2007 (Primeurs)

And then the pleasant surprises as the magnificent Château of Lussac, a "satellite" of Saint-Emilion, too much underestimated in Belgium, of a surprising quality, led to trophies by our attractive fellow countryman Griet and her husband Hervé Laviale, with the second wine baptized «Libertin de Lussac ». The couple also acquired from Georgy Fourcroy the excellent Château Franc Mayne, with the ambition to make it a "Premier"



MARKUS DEL MONEGO
(Primeurs)

Purpurrot mit violetten Reflexen. Satte, intensive Nase, gute Struktur. Am Gaumen sauber, gute Struktur, jedoch etwas wenig Aromenspiel. 15

(Red with purple reflections. Full and intense nose, good structure. To the palate, good structure, but slightly firm aroma. 15)



TAST PRO
Bettane & Desselauve
April 2007 (Primeurs)

Harvested with fully matured grapes, the wine with aromas of kernel fruits has powerful tannins. It will age well, to be at its best in three or four years. 15

Nico Van Duyvenbode
(Primeurs)

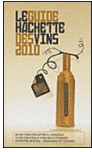
Dense raspberry nutty woody nose and taste has good concentration and a long raspberry quite firm ripe wood tannic aftertaste. Shows good style concentration with a hint of volatility. 88/100



CHÂTEAU
LUSSAC

2006

DELIVERABLES



GUIDE HACHETTE DES VINS 2010

An estate repurchased in 2000 by Griet and Hervé Laviale, already owners of Château Franc Mayne, grand cru classé of St. Emilion. Here, all has been renovated - vines and cellar – to meet the high quality, as testified by this beautiful intense crimson 2006. The nose reveals complex perfume of black fruit, violet, menthol and liquorice. After a soft and fruity attack, the fleshy mouth reveals coated tannins and finishes on a finely roasted note. A wine already ready to drink but which can await three to four years. *



POCKET WINE BOOK 2010 Hugh Johnson

One of the best estates of Lussac St Emilion. New owners and new technical methods since 2000. Same stable as Château Franc Mayne and Château Vieux Maillet in Pomerol. **



Bernard Burtshy

Leclerc wine fair, autumn 2009: the best quality-price ratios of Bordeaux wines ****
Château de Lussac 2006: 89/100, ***, Favorite



GRAND GUIDE DES VINS DE FRANCE 2009 Bettane & Desseauve

The nose is expressive and pleasant, with its flavours of morello cherry, core and violet, the fresh mouth, with tender tannins, fruit, a profile of elegant wine and well balanced which is already pleasant to drink. 14/20