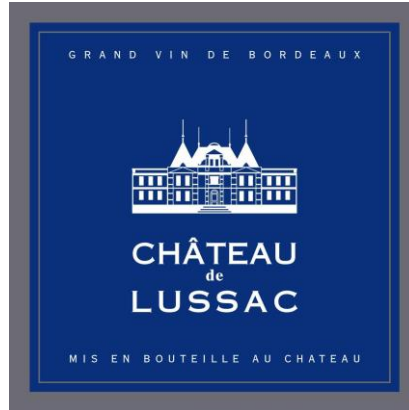


2007



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

---

#### MEDALS AND AWARDS



Gold Medal  
Concours de Mâcon 2010

---

#### GRADES

##### Primeur tasting

Falstaff (AT)	: 86-88 /100
Gault Millau (F)	: 11-12 /20
Jacques Dupont (F)	: 14 /20
Jancis Robinson (UK)	: 16 /20
Mario Scheuermann (G)	: 84-85 /100
Vino Magazine (BE)	: Very good
Weinwirtschaft/Harald Ecker (G)	: ***

##### Deliverables

Gilbert & Gaillard (FR)	: 83	/100
The Southwold Tasting (GB)	: 14,46	/ 20
Grand Jury Européen	: ****	/*****

**PRIMEURS**



**GAULT MILLAU**  
May 2008 (Primeurs)

The color is garnet and the nose is very fresh. In mouth, the wine is all freshness with a good density. It will be necessary to wait. 11-12/20



**LE POINT**  
**Jacques Dupont**  
May 2008 (Primeurs)

Black fruits, a little oxidized, round, fat, a little bit heavy, dry in finale, sample to old. 14/20



**DEGUSTATION.DE**  
**Mario Scheuermann**  
April 2008 (Primeurs)

Dark red ruby. Average but clear and harmonious nose. To the palate, above all, sweet, juicy, average structure, well-balanced, a little bit short. 84 – 85/100

Dunkles rubinrot. Verhaltene Nase, aber klar und harmonisch. Am Gaumen vor allem süß, saftig, mittlere Statur, ausgewogen, etwas kurz im Abgang. 84-85/100



**Jancis ROBINSON**  
April 2008 (Primeurs)

Very deeply coloured. Peppery and just a little leafy on the nose. Fresh and juicy and nicely balanced. 16/20 Drink 2011-16

**DELIVERABLES**



**LE GUIDE HACHETTE DES VINS 2011**

**CH. DE LUSSAC 2007 : 1 étoile**

In 2000, Griet Van Malderen-Laviale and her husband purchase this vineyard of 26ha; they acquire afterward Chateau Vieux Maillet in Pomerol and Chateau Franc Mayne in Saint-Emilion. This first property benefited for 10 years from big investments which regularly bear fruit. Evidenced in this 2007: the bouquet is a combination of kirsch and roasted coffee notes. The roundness of the attack gives way to the firm and powerful tannins that extends to a warm finish. We shall wait at least two years before serving this wine with a grilled steak..



**GUIDE GILBERT & GAILLARD 2011**  
**CHÂTEAU DE LUSSAC 2007 : 83/100**

Very dark, purplish robe. Oaky nose, with marking roasted flavours. On the palate, a wine where the wood has completely taken power, the fruit is on a second level. Yet a style that has its fans.

**THE SOUTHWOLD TASTING**  
Tasting organized by Bill Blatch in January 2010

We noticed a fruitiness very Merlot full-blown and "direct", of a tone "extremely red berry", on an "easy" structure, ending without tannic tear, probably thanks to the impression of alcohol. **14,46**.



CHÂTEAU  
de  
LUSSAC

2007