



CHATEAU
de
LUSSAC

2010



The “Chateau de Lussac” was founded in 1876. It has been the property of Mrs. G. Laviale – Van Malderen and her husband Hervé since the 2000 vintage. The vineyard and the vinification equipment have been rebuilt and “Chateau de Lussac” today produces one of the best Saint-Emilion wines on a clayey and clay and limestone soil. There are three types of wines coexisting: A Rosé, Cabernet Franc and Merlot, a great wine with 80% of Merlot, 18.5% of Cabernet Franc and 1.5% of Petit Verdot. A second wine with a Merlot basis called “Le Libertin de Lussac” and a white wine, blend of Sauvignons white, greys and Sémillon.



Vineyard

Appellation:	AOC LUSSAC SAINT EMILION
Area under vine:	32 ha in production, 29,4 ha of red vine
Soils:	Clay and limestone
Grape varieties:	80% Merlot, 20% Cabernet Franc,
Planting density:	6000/ha
Average age of vines:	30 years
Pruning method:	Double guyot
Yield:	28 hl/ha
Production:	75650 bottles
Vol. alcohol:	14.5%
Date of bottling:	July 16th 17th and 18th 2012

Vinification

The grapes are harvested mechanically. Long harvest reception. Double sort, once mechanically (Sélectiv' Process Winery®+Tribai®) followed by a second manual selection.

Cold pre-fermentation maceration (8°C) during 5 days.

Alcoholic fermentation in temperature-controlled stainless steel vats at 28°.

Post fermentation maceration at 29°C during 15 days.

Ageing

The Château de Lussac 2010 is aged in 60% new French oak barrels and 40% used French oak barrels between 12 and 14 months.

Light filtration before bottling.

Commercial contact

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