



2003



Completely renovated since its purchase by Mr & Mrs Laviale at the beginning of the year 2000, Château de Lussac is a major property of its appellation. The utmost care and the finest management techniques are exercised in order to ensure quality, full bodied wines (77% Merlot & 23% Cabernet Franc), with good ageing potential. Vines are carefully pruned in Double Guyot, with thinning of the leaf canopy and green harvesting to limit yields and ensure quality. The vinification itself takes place in temperature-controlled vats followed by a lengthy ageing period in French oak.



Vineyard

Appellation:	AOC LUSSAC SAINT EMILION
Area under vine:	25 ha
Soils:	Clayey-limestone, outcrops of clay-loam
Grape varieties:	77% Merlot, 23% Cabernet Franc
Planting density:	5500/ha
Average age of vines:	30 years
Pruning method:	Double Guyot
Yield:	28 hl/ha
Production:	55 000 bottles
Vol. alcohol:	14%
Date of bottling:	May 26 th , 2005

Vinification

The grapes are harvested mechanically. Long harvesting period.
 Alcoholic fermentation at 28°C in temperature-controlled stainless steel vats.
 Post fermentation maceration at 30°C during 15 days.
 Malolactic fermentation: 1/3 in new oak barrels, the rest in stainless steel vats.

Ageing

The wine is aged in 40% new French oak barrels and 60% used French oak and receives around 13 months barrel ageing. Finning with egg whites and light filtering before bottling.

Tasting notes

First nose on its reserve but then, after some moments, what a discovery... Numerous aromas of jammy black fruits, of spices and dark chocolate. Generous attack in the precise and very limbed structure. Harmonious mouth, still dominated by an ambitious woody flavor. The finale is long of a surprising precision. A lot of hope for this grand wine...
VINO MAGAZINE, Bernard Sirot, February / March 2007

Awards

Gold medal Concours Mondiale 2005 de Bruxelles / Silver medal Concours de Bordeaux Vin d'Aquitaine 2004 / Silver medal Decanter World Wine Awards 2006 / Bronze medal Japan Wine Challenge 2006 / Bronze medal International Wine Challenge 2006 / 2 Bacchus Vino Magazine

Grades

En Primeurs : alles über Wein (G) 87-90/100; Chinese Bordeaux Guide/P. Ch'Ng (CN) *** 1.5; Gault Millau/B. Burtschy (F) 87-88/100; Gilbert & Gaillard (F) 86-88/100; Le Point/J. Dupont (F) 14/20; Markus del Monego (G) 15,5+/20 Wine Spectator /J. Suckling (US) 85-88/100 **Bottled:** Classement des meilleurs vins de France / Bettane & Desseauve (F) 87-88/100