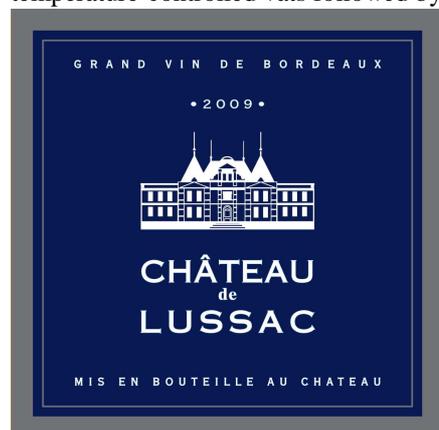




2009



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:	32,54 ha - 27,19 ha under production
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:	34 hl/ha
Production:	95 000 bottles
Vol. alcohol:	14,5%
Date of bottling:	Jun. 14 th - 16 th , 2011

Vinification

The grapes are harvested mechanically and then sorted, once mechanically with the use of an immersion system known as Tribaie, followed by a second manual selection on a sorting table. A pre-fermentation cold maceration is carried out for 1/3 of the harvest and lasts for several days (duration will vary) at a temperature of around 10°C for 5 days. The fermentation itself takes place in temperature-controlled stainless steel vats and the temperature does not exceed 30°C. Daily pumping over ensures good colour extraction. A post-fermentation hot maceration is then carried out and the temperature can reach 29-30°C. The total vatting time extends to around one month. A malolactic fermentation is then carried out, 1/3 in new oak barrels and the remainder within stainless steel vats.

Ageing

The wine is aged in 50% new French oak barrels and 50% used French oak and receives around 16 months barrel ageing. Finning with egg whites and light filtering before bottling.

Tasting notes

I really like this. Plenty of extraction and rich fruit (this is a Hervé Laviale estate), but this one has elegance also, and a really lovely core of fruit. Great value for money. 91+ **New Bordeaux – Jane Anson (April 2010)**.

Awards

Gold medal : Concours Mondial de Bruxelles 2012 / Bronze medal: Japan Wine Challenge 2012 / Commended: Decanter 2012

Notes

P: Le Figaro Bernard Burtschy (F) 88-90/100 ; New Bordeaux, Jane Anson (GB) 91+/100 ; Tast Bettane 1 Desseauve (F) 14/20 ; Vino Magazine (B) ***/** ; Weinwiser René Gabriel (CH) 18-18/20 ; Wine Spectator James Suckling (US) 87-90/100.

P: Guide Hachette (F) * ; Gilbert & Gaillard (F) 87/100.

Commercial Contact

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