CHÂTEAU de LUSSAC

FONDÉ EN 1876

2016

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 75% of Merlot and 25% of Cabernet Franc. A second wine with a Merlot basis called "Le Libertin de Lussac" and a white wine, blend of Sauvignons white, grey and Sémillon.

Vineyard

Appellation:	AOC LUSSAC SAINT EMILION
Area under vine:	32 ha in production, 30,5 ha of red vine
Soils:	Clay and limestone
Grape varieties :	80% Merlot, 20% Cabernet Franc
Planting density:	6000 to 8200/ha
Average age of vines:	30 years
Pruning method:	Double guyot
Yield:	44 hl/ha
Production:	1225 hl
Vol. alcohol:	14%
Harvests dates:	Merlot: between the 04th and the 18th Oct. Cabernet Franc: 20th & 21st October.

Vinification

The grapes are harvested mechanically. Long harvest reception. Double sort, once mechanically (Sélectiv' Process Winery®+Tribaie®) followed by a second manual selection.
Cold pre-fermentation maceration (<5°C) during 2-3 days.
Alcoholic fermentation in temperature-controlled stainless steel vats at 28° during 10-12 days.
Post fermentation maceration at 30-31°C during 7-10 days.

Ageing

The Château de Lussac 2016 was aged in one third of new French oak barrels and two thirds used French oak barrels and receives between 12 and 14 months barrel ageing (Taransaud, Demptos, Sylvain, Seguin Moreau, …)

Awards

Gold medal: Concours de Bordeaux 2019
Coupe des crus de Saint-Emilion: Favourite Selection 2018

Commercial contact

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