

Château Lussan

Christian PASTUREAUD

Your main character trait ?

I'm sensitive

Your favourite activity ?

I love riding motorcycles

Which animal would you be ?

A panda

The quality you most appreciate in friends ?

Confidence and conviviality

The Château's history goes back to the Middle Ages, but vines and wine have always been part of the estate. The winegrowing property first belonged to the monks of one of the region's most important abbeys, before passing into the hands of the d'Esparbès de Lussan family, some of whom were governors of the town of Blaye. With this rich history in mind I work with the highest respect for Blaye traditions and pay great attention to the quality of our wines, which since 1876 have often won awards at Bordeaux and Paris shows.



Château Lussan

BORDEAUX

Village : Pleine Selve

Total surface of the vineyard : 20 hectares

Type of soils : Chiefly sandy clay soil with some sandy plots

Blend of grape varieties : 100 % Merlot

Wine vinification : Barrelling, maceration prior to fermentation if possible, alcoholic fermentation with pumping over, running off, malolactic fermentation.

Tasting notes : Dark in colour with purple glints. The nose is mineral and subtle, opening with fragrances of underbrush. The attack is fleshy on the palate with pronounced tannins emphasising aromas of raspberry. The style is classic and easy.

Wine and Food pairing : Unmatured goat's cheese

Awards :

Vintage 2015 : Double Gold medal CWSA 2016, Gold medal Gilbert & Gaillard 2016, Gold medal AWC Vienna 2016, Bronze medal Concours Mondial des Vins de Féminale 2016

Vintage 2016 : Gold medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2017



Château Lussan

BLAYE CÔTES DE BORDEAUX

Village : Pleine Selve

Total surface of the vineyard : 20 hectares

Type of soils : Chiefly sandy clay soil with some sandy plots

Blend of grape varieties : 100 % Merlot

Wine vinification : Barrelling, maceration prior to fermentation if possible, alcoholic fermentation with pumping over, running off, malolactic fermentation.

Tasting notes : The colour is beautifully intense. The delicate nose opens with aromas of underbrush. The palate is well-balanced with a delicate tannic structure. Tangy fruit pierces through before the smooth finish.

Wine and Food pairing : Grilled lamb

Awards :

Vintage 2015 : Gold medal Gilbert & Gaillard 2016, Gold medal Sakura 2016, Silver medal AWC Vienna 2016, Bronze medal Concours Mondial des Vins de Féminalise 2016

Vintage 2016 : Gold medal concours International de Lyon, Silver medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2017, Silver medal Concours Mondial des Vins de Féminalise 2017



VIGNOBLES
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& Co