



Château du Luc

Lionel LORENTE

Your main character trait ?

I am very expressive

Your favourite activity ?

Picking ceps or walking in the mountains; I love nature

The natural gift you would like to have ?

Foresight

The country you'd like to live in ?

Everywhere, I like to travel

My family has always owned vineyards, but winegrowing wasn't their main business: it was running the local shop! Personally I've always loved wine for its complex and evocative character. So in 1992 I bought 1.5 hectares of vines that belonged to my grandmother. Over the years I've managed to build up a vineyard that covers 14 (and soon 19) hectares. I manage my vines organically, the best method in my opinion to craft wines that are truest to their terroir.



Château du Luc

CÔTES DE BOURG

Village : Bayon sur Gironde

Total surface of the vineyard : 14 hectares

Type of soils : Mainly clay-limestone with some silt

Blend of grape varieties : 80 % Merlot, 10 % Cabernet Sauvignon, 5 % Malbec and 5 % Cabernet Franc

Wine vinification : Cold maceration prior to fermentation. Delestage adapted to suit the structure of the wine. Three weeks' fermentation. Aged in vats.

Tasting notes : The wine is shot through with cherry red glints. The nose gradually becomes more powerful with subtle, roasted, woody notes. A well-structured palate, full and powerful, mingles with just-ripe fruit. The finish is full-bodied and amazingly protracted.

Wine and Food pairing : Game

Awards :

Vintage 2016 : Gold medal Gilbert & Gaillard 2017, more results to come