



Château Lussan

Christophe 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 2017 :

DOUBLE GOLD CWSA 2018

GOLD GILBERT ET GAILLARD 2018

SILVER SINGAPOUR COMPETITION 2018

SILVER BORDEAUX 2018

SILVER ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

SILVER AWC VIENNA 2018

BRONZE INTERNATIONAL WINE AWARDS 2018

PALME WINE & FOODING PAIRING - LONDON 2018

Vintage 2018 :

GOLD SINGAPOUR COMPETITION 2019

GOLD SHANGHAI COMPETITION 2019

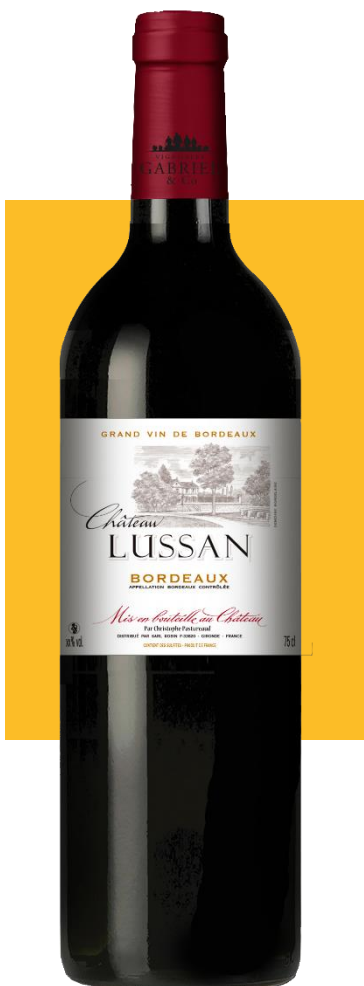
GOLD CHALLENGE INTERNATIONAL DU VIN 2019

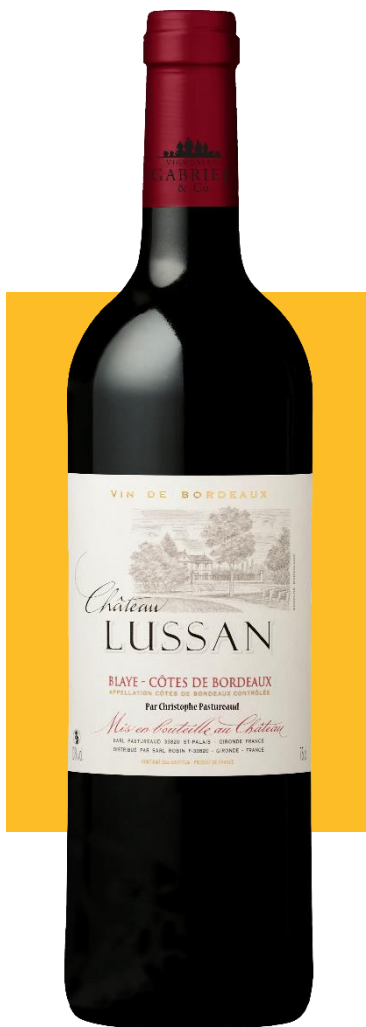
GOLD CWSA 2019

GOLD FRANKFURT 2019

SILVER LYON 2019

SILVER FEMINALISE 2019





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 2017 :

GOLD SINGAPOUR COMPETITION 2018

GOLD GILBERT ET GAILLARD 2018

SILVER CHALLENGE INTERNATIONAL DU VIN 2018

SILVER INTERNATIONAL WINE AWARDS 2018

SILVER AWC VIENNA 2018

BRONZE ACADEMIE DES VINS ET DE LA GASTRONOMIE

FRANÇAISE 2018

PALME WINE & FOODING PAIRING - LONDON 2018

Vintage 2018 :

GOLD SINGAPOUR COMPETITION 2019

GOLD SHANGHAI COMPETITION 2019

GOLD FRANKFURT 2019

GOLD TERRE DE VINS 2019

SILVER LYON 2019

SILVER ELLE A TABLE 2019

SILVER JAPAN COMPETITION 2019



VIGNOBLES
GABRIEL
& Co