

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, Gold medal CWSA 2017, Silver medal Amphore 2017, Silver medal Citadelles du Vin 2017, Silver medal AWC Vienna 2017, Bronze International Wine Awards 2017, Wine Enthusiast 86/100, Bruxelles 2018 78,40/100, Retained At The Guide Selection Bordeaux Bruxelles 2018

Vintage 2017: Gold medal Berliner Wein Trophy 2018, Gold medal Singapour Competition 2018, Gold medal Gilbert & Gaillard 2018, Silver medal International Wine Awards 2018, Silver medal Elle à Table 2018, Silver medal Frankfurt 2018, Silver medal AWC Vienna 2018, Bronze medal Amphore 2018