

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.

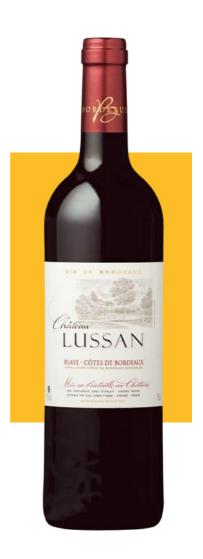
Wine and Food pairing: Unmatured goat's cheese

Awards:

Vintage 2016: Gold medal Concours Régional des Vins du Sud-Ouest

(Castelsarrasin) 2017

Vintage 2017: Double Gold medal CWSA 2018, Gold medal Gilbert & Gaillard 2018, Silver medal Singapour Competition 2018, Silver medal Bordeaux 2018, Silver medal Académie des Vins et de la Gastronomie Française 2018, Silver medal AWC Vienna 2018, Bronze medal International Wine Awards 2018, Palm Wine & Food Pairing - London 2018



## 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 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

Vintage 2017: Gold medal Singapour Competition 2018, Gold medal Gilbert & Gaillard 2018, Silver medal Challenge International du Vin 2018, Silver medal International Wine Awards 2018, Bronze medal Académie des Vins et de la Gastronomie Française 2018, Palm Wine & Food Pairing - London 2018

