

Château Puy Galland

LABATUT David

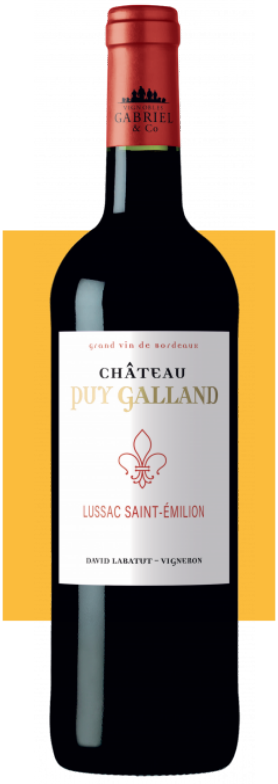
Your main character trait?
I am demanding

Your favourite activity?
I like playing tennis

Your favourite thing in wine?
The pleasure of tasting

The quality you most appreciate in friends?
Sincerity

My family has been running the estate for four generations! I joined my parents in 2000 after vine and wine studies and then became associate in 2010. I am very proud to be able to perpetuate the family know-how and to think that our vineyard has grown from 4 to 19 hectares. We maintain impeccably high standards in managing our vines to offer quality wines and ensure that tasting them is a guaranteed pleasure.



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LUSSAC SAINT EMILION

Village: Lussac

Terroir: Soils of clay-limestone – 60-year-old vines

Winemaking and ageing: Mechanical harvest with onboard sorting at the beginning of October. Traditional winemaking with temperature-monitoring in stainless-steel vats. A slow start to alcoholic fermentation with pumping-over twice a day. Three weeks' gentle maceration at a temperature of 22°C. Malolactic fermentation in concrete vats. Aged in cement and stainless steel vats.

Blend: 100% Merlot

Tasting comments: Deep, intense colour. The nose is open, with subtle forest floor aromas. The palate is powerful, with fine, silky tannins and ripe, juicy fruit. The finish is round and beautifully balanced.

Food and wine pairings: Grilled or roasted red meats, duck breast

