



In tribute to our ancestors, this wine is born from the desire to produce a wine of the Lussac Saint-Emilion appellation that equals the very best. In this way, with the help of Stéphane Derenoncourt, we meticulously selected and vinified five hectares of old vines in order to produce the best wine possible.

VINEYARD

Soil : Blue clay

Blend : 50% Merlot, 50% Cabernet Franc

Average age of vines : 40 years old

Consultant : Stéphane Derenoncourt

Vine management : Plot by plot, sustainable viticulture. Multiple manual work in the vines : De-budding ; leaf-thinning ; removing the secondary shoots ; “green harvest”

VINIFICATION

Vats : Small concrete vats, temperature-controlled

Yields : Merlot 35hl/ha, Cabernet Franc 35hl/ha

Fermentation : Natural. Gentle temperatures and soft extraction.

Malolactic fermentation in French oak barrels : 40 % of new oak, 40 % of one year old barrels and 20% of two years old barrels

Ageing : 18 months in French oak barrels, same percentage as above

Production : 24 000 bottles

Tasting note : The wine is almost black in colour. The complex, intensely fresh bouquet opens on toasty notes, enhanced by powerful black fruit aromas. The wine is generous, full-bodied and silky on the palate, and gains structure from the extremely fine-grained Cabernet tannins, which envelop the palate and are present throughout the tasting. It evolves towards an impressively long finish. The body, structure and freshness of the wine are remarkably well balanced. An extremely elegant wine with a great ageing potential.

