



PRODUCTA VIGNOBLES
talents durables

VIEUX REMPARTS

AOC Lussac-Saint-Emilion - Red



LOCATION

The Lussac Saint-Emilion appellation is found to the north of the hill of Saint-Emilion. The first vineyard to be designated a World Heritage Site, the region is full of charm, with prestigious historic houses and Romanesque churches dominating its many hillsides. The vineyard is planted on hillsides, plateaux and at the foot of the slopes. The soil can be Perigord sand or clay-limestone, producing wines which can be enjoyed young as well as those designed for long ageing.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 70%, Cabernet franc 20%, Cabernet sauvignon 10%



FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.