



Acreage: 4,80 hectares
Grape variety: Merlot 100 %
Age of vines: 60 years
Density: 6.500 plants by hectare
Production: 30.000 bottles
Altitude: 80 in 85 meters
Exposure: southwest
Prune: Bordeaux (double guyot)
Soil: mix of clay and limestone

History: bought in 2005 from the family of a founder of the local cooperative cellar, this vineyard more than centenarian is situated on the tray of the village of Lussac. Of Gallo-Roman origin, Lussac (Lucacius in Latin) is one of sites the richest in the Bordeaux region in Gallo-Roman vestiges. The vineyard is cultivated here since more thousand years, and Henri IV stayed and consumed wines during one of his military campaigns, before the battle of Coutras (1587).

Vineyard: the very old vines ask for a manual work of precision. In the prune, the disbudding (cut a bud on two) is systematic. Dices which the vine pushes, the manual cut of suckers is realized (cut wood without grape absorbing of the sap) in the head of the vine stock and on the base. The thinning-outs of leaves allow the optimal maturation of grapes without changes. Grapes are harvested very ripe, when berries begin to dehydrate. The grape harvest is accurate and protected up to put in tanks.

Cellar: upon receipt of the harvest, the grapes are sorted and bio-protected. Put in tank protected from the oxidation allows keep the freshness and the fruity. The cold maceration of three days (10°C) optimizes the extraction of the color is aromas. The maceration, stemming from an ancient technique Saint-Emilionnaise, continuous with the alcoholic fermentation (25°C). Then wines are separated from skins, these are pressed to obtain the wine of press. The aging in tanks and oak barrels for one year and a half express the potential of the terroir. The maturing ends with the assemblies and the preparation for bottling.

Wines: they are very fruity and fresh. The soil, the wine making and the maturing facilitate the expression of this wine from Saint-Emilion. The freshness of the youth leaves place with the sharpness and the elegance during the ageing. Capacity of ageing is 5 - 8 years.

