

Château Des Landes Lussac Saint Emilion

*A well balanced , supple and fleshy wine with oodles of fruit (plums), a good structure and well integrated tannins.
To taste over cooked poultry and mild cheeses.*

LOCATION : At the north-east of the appellation on one of the best soils. The estate has been in the hands of the family Lassagne since 1952.

VINEYARD AREA : 21,20 hectares.

SOIL : Clayey-calcareous, white clay and iron pan layer.

GRAPE VARIETIES : 80 % Merlot, 15% Cabernet Sauvignon, 5% Cabernet Franc

Age of the vines : 30 years old.

HARVESTING : Parcelary selection, green harvest, leaf-removals desbudding. Mechanical harvesting with sorting out in the vines and in the cellar.

WINEMAKING : Traditionnal in thermoregulated stainless steel vats. The maceration is long, 45 to 50 days with a final maceration at 35°C.

AGEING : Ageing in cement vats.

ANNUAL PRODUCTION : About 170 000 bottles

