

LUSSAC SAINT-EMILION APPELLATION

Saint-Emilion, Saint-Emilion Grand Cru, Lussac Saint-Emilion and Puisseguin Saint-Emilion: worldwide, these four names are synonymous with pleasure of the senses. These appellations d'origine contrôlée constitute the core of a region rich in great vineyards. Viticultural lands of Lussac Saint-Emilion are the most northern appellations of Saint-Emilion. Facing south, the vines are layered from plateaus to valleys to form an amphitheater. It's a nice nod to a vineyard that already had a fine reputation in the Gallo-Roman period.

The vines of the Lussac Saint-Emilion are planted over valleys and high plateaux. The central area of Lussac Saint-Emilion is a limestone plateau covered by a thin layer of Perigord sand. The hills to the south are mostly clay and limestone, but more silty-clay towards the north.

Today, Lussac Saint-Emilion wines exhale rich and intense aromas. The young wines have licorice, leather and prune notes. The older wines impress with their notes of game, both velvety and robust.





MEDEVILLE SÉLECTION

Château De La Grenière

« Cuvée de la Chartreuse »



Origin of the vineyard goes back from XVII century. In the 1868 edition of "Bordeaux et ses vins", the vineyard was already quoted among the most famous wines produced in Lussac.

In those days, the monks of the abbey, closed, sourced in this place. Château de la Grenière becomes the family property in 1914. Michel & Sidonie, the first generation, modest share-croppers, reach to the owner rank at this time. Today, represented by the 4th generation of Dubreuil family, Jean Pierre leads the vineyard, large of 15 hectares, with passion and tradition. Château de la Grenière is unique in the Saint-Emilion area, indeed it's build on a soil coming from alluvial deposits forty million years.



Appellation

Lussac Saint-Émilion



Grape Varieties

75% Merlot
20% Cabernet Sauvignon
5% Cabernet Franc



Age of the vineyard - Area

50 years - 15 Hectares, 2,5 Hectares for Cuvée de La Chartreuse

Soil

Clay, clay-limestone and clay-gravel with hints of iron



Vinification

Strict control of the fermentation, with heat regulation. Long fermentation between 3 - 4 weeks. After aged in oak barrels, a third of them are renewed every year.



Tasting notes

Colour is rich with purple reflections. The complex and expressive bouquet remind one of the ripe red fruit and elegant grilled wood. The taste is soft and ample, there is sensation of strength and finesse, which promises a very good future.



Suggested dishes

A good match with duck tenderloin and marinated mushrooms or pigeon stuffed.