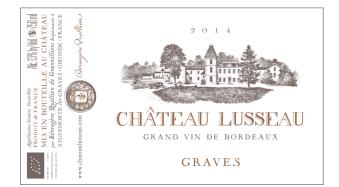


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Château Lusseau



VINTAGE	2014
REGION	Bordeaux
APPELLATION	Graves
VARIETAL	50% Sauvignon 48% Semillon 2% Muscadelle
TERROIR	Mostly gravelly terroir
INFO	7 Ha (17.29 Acres) total vineyard & 1 Ha (2.41 Acres) devoted to white grapes
	40 year old vines - Hand harvested
	9 months vinification on lees and aging in 50% new French oak barrels
	Certified ORGANIC
	NEW LABEL

About the Estate:

A family estate for several generations, Château LUSSEAU is a 19th century building situated in Ayguemortes-les-Graves, a few miles away from Bordeaux, bordering the Pessac-Léognan Appellation. The estate represents only 7 hectares (16.29 acres) of vines on soils of gravels on top of layers of clay, predominantly planted with Red grapes and cultivated like a garden.

Since 1997, the young Bérengère QUELLIEN (who is also a graduated oenologist) has run the estate and taken care of the vinification, while Jean-Thomas QUELLIEN and Marie Neige de GRANVILLIERS keep sharing their experience of the viticulture with their daughter. Since then, slowly but surely, Bérengère made her "revolution" at the Château LUSSEAU wines - a feminine and unmatchable "touch." After more than 10 years of relationship with Château LUSSEAU and Bérengère, we are not only happy and confident... but also proud to suggest you these jewels not to miss.

Extremely low in production, Château LUSSEAU Organic White Graves, is purely amazing and blind tasted... a Grand Cru Classé level! Rich, complex and full bodied, with few years potential.

Tasting Notes:

Fabulous nose; tender and full, on guince, honey, citrus and exotic fruits notes with touches of wax and 1st class gravelly expression. The palate is rich, fleshy and zesty at the same time, with mandarin and exotic tasty length.

Press Review:

Soon to come.