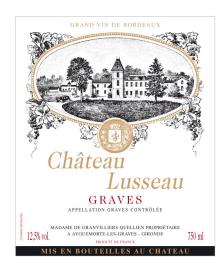


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Château Lusseau



VINTAGE 2010

REGION Bordeaux

APPELLATION Graves

VARIETAL 50% Merlot

35% Cabernet Sauvignon

15% Malbec

TERROIR Gravels, sand, deep layers of clay

THA (17.29 Acres) total vineyard & 6
Ha (14.82 Acres) devoted to red

grapes

Hand harvested

Aged 14 months in oak barrels, (10% new)

Certified ORGANIC

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, and being ORGANIC Certified since 2010 Vintage.

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 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. Eric ASIMOV from NYT, selected & rated 3*** the 2009 Vintage as Best Wine & Value in 2012.

Tasting Notes:

"Dark ruby. Aromas of cassis, blackberries, smoke, and a nice dose of French oak. On the midpalate, this is nearly full-bodied with juicy black fruits and subtle tannins leading to a warm chocolate kiss at the center. Good energy on the palate... This organically grown beauty is yet another shining example of the 2010 vintage..." - 92 Points, JD, Sonoma Wine Journal

Press Review:

« Fleshy, featuring crushed plum and blackberry compote notes lined with charcoal and tobacco details. Reveals a lightly tarry echo on the finish. » - 88 Points, JM, Wine Spectator, Issue: Dec 15, 2013