

## Château Lusseau Cuvée Bérengère



### 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 graduated from the Bordeaux Agricultural High ) 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 unmatched "touch."

After a few years of regular contacts, visits, and tastings at the estate, we finally made our decision and feel extremely confident and happy!

Château LUSSEAU Cuvée Bérengère, is by the glass at the Casino De Paris in Monaco, Société des Bains de Mer.

<b>VINTAGE</b>	<b>2015</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Graves</b>
<b>VARIETAL</b>	70% Merlot 30% Cabernet Sauvignon
<b>ALCOHOL</b>	13.5%
<b>TERROIR</b>	Gravels, sand, deep layers of clay
<b>INFO</b>	7 Ha (17.29 Acres) total vineyard & 6.5 Ha (16.06 Acres) devoted to red grapes Hand harvested Aged in stainless & concrete tanks Filtrated / Unfined <b>Certified ORGANIC</b>

### Tasting Notes:

Dark purple color. Ample and superbly ripe, fresh nose on dark berries and fruits, leather and spicy touches. Impressive palate, rich, full bodied, structured, deep, ample... all this, yes, including density and aromas really being like from oak aging!

### Food Pairing:

Grilled flank steak marinated in cilantro, garlic and chili flakes. This is a meat lover's red Bordeaux. - Craig Heffley, NC

### Press Review:

Soon to come.

2014 Vintage: "Fresh and forward, with red currant and pomegranate fruit flavors backed by a light savory note. Subtle tea stitching on the finish." - JM, Wine Spectator, Web Only 2016