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# Château Lusseau



**VINTAGE** 

2018

**REGION** 

**Bordeaux** 

**APPELLATION** 

Graves

**VARIETAL** 

55% Merlot 35% Cabernet Sauvignon 10% Malbec

**ALCOHOL** 

14.5%

**TERROIR** 

Gravels, sand, deep layers of clay

INFO

7 Ha (17.29 Acres) total vineyard & 4 Ha (9.88 Acres) devoted to Lusseau Red from 3 plots, planted 1961, 71 & 89

Hand harvested; Sept. 20th '18 for Merlot & Malbec & Oct. 5th for Cab. Sauvignon.

Malolactic in concrete tanks then 14 months ageing in 1 to 3 years old French oak barrels. Bottled Sept. 16th '20. Unfined / Filtered

**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 nearly 20 years of relationship with Château LUS-SEAU 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.

Rather similar than 2015, superb vintage and ideal weather for this 2018: a but humid spring, then very hot and dry summer with a cool and sunny early spring.

## **Tasting Notes:**

"Gourmand, warm and flattering. The 1st of 3 vintages rather atypical for the Bordelais, but revolutionary in balance" Berengere Quellien.

Ample and opulent nose on dark fruits. Full, superbly structured, floral, cedar, tobacco and spices' notes. Graves' serious tannins, but with the soft and elegant Berengere's touch and signature.

# Food Pairing:

Dry aged beef. Meat stock reduction sauces. Thick, juicy, gourmet burgers. - Craig Heffley, NC

### **Press Review:**

"From vines in the north of the Graves region, this well-textured wine shows great harmony between rich blackberry fruits, spice and ripe tannins. Drink from 2023." **91 Pts** Roger Voss - Wine Enthusiast