



PRODUCTA VIGNOBLES
talents durables

PRODUCT ART

LUSSAC - SAINT-EMILION



THE VINEYARD

The Lussac Saint-Emilion appellation is found to the north of the hill of Saint-Emilion. The first vineyard to be designated a World Heritage Site, the region is full of charm, with prestigious historic houses and Romanesque churches dominating its many hillsides. The vineyard is planted on hillsides, plateaux and at the foot of the slopes. The soil can be Perigord sand or clay-limestone, producing wines which can be enjoyed young as well as those designed for long ageing.

Terroir : Argilo-calcaire

HISTORY

Product'Art is an exclusive brand of Producta Vignobles, born from the match between Art and Wine. The adventure started in 2012, when Producta Vignobles asked Bordeaux collage artist Manu Mazaux to create a 2.50m tall magnum. Product'Art continued the adventure in 2013 with Yan Muller, who created his representation of "Les Trois Graces" (The Three Graces). In 2015, Zarb / Full Colour painted the company's logo in graffiti form, entitled "Le Coq" (the cockerel). Producta Vignobles wanted to pay homage to his art and share it as widely as possible by reproducing his work on a 75cl bottle, containing a wine specially selected by our teams.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



GRAPE VARIETIES

70% Merlot, 20% Cabernet sauvignon, 10% Cabernet franc



FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.



PRODUCTA VIGNOBLES
talents durables

13, avenue de la Résistance
33310 Lormont Cedex

Tél : +33 5 57 81 18 18
Fax : +33 5 56 81 22 12

producta@producta.com
www.producta.com