



PRODUCTA VIGNOBLES
talents durables

L'ENIGME

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.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Ageing in oak for at least 4 to 6 months, so that the wine develops its bouquet and its aromas.



GRAPE VARIETIES

70% Merlot, 30% Cabernet sauvignon



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Candied fruit. Good concentration; the wine shows an aromatic structure based on spices (vanilla, coffee), though the fruit remains present. Ageing is controlled according to the vintage, to avoid grilled notes. 100% barrels or staves.



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