

# CHATEAU LYONNAT

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Château Lyonnat, Emotion du Château Lyonnat,  
AOC Lussac-Saint-Emilion, Rouge, 2016  
AOC Lussac-Saint-Emilion, Bordeaux, France

Château Lyonnat  
Château Lyonnat 5 Le Lyonnat, 33570 Lussac

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



# Château Lyonnat, Emotion du Château Lyonnat, AOC

## Lussac-Saint-Emilion, Rouge, 2016

AOC Lussac-Saint-Emilion, Bordeaux, France

The cuvée Prestige 100% Merlot from Château Lyonnat surprises with its elegance and aromatic complexity.

### PRESENTATION

In 2009, Château Lyonnat created its high-end cuvée Lyonnat Emotion with the aim of producing a powerful wine capable of aging for decades. Produced only in the great vintages, it is made from 10 hectares of Merlot with clay-limestone soils planted on hillsides among the oldest of the Lussac Saint-Emilion appellation.

### THE VINTAGE

This year has benefited from exceptional climatic conditions so the 2016 vintage is promising with solid, balanced and fruity wines.

### TERROIR

The vines dedicated to this Prestige cuvée extend over 10 hectares with clay-limestone soil located on hillsides among the oldest of the Lussac Saint-Emilion appellation. 100% from Merlot, production is around 20,000 bottles. Vines are grown on hillside soils with a southern exposure.

### IN THE VINEYARD

The works in green are manual as well as a very rigorous selection of the grapes with ultimate maturity. The harvest is carried out on centuries-old vines and a clay-limestone soil, characteristics that will bring more structure to the wine.

### WINEMAKING

After a selective sorting of the harvest in the cellar, the alcoholic fermentation is done in thermoregulated concrete tanks with short and frequent winding. Maceration takes a long time to obtain an excellent tannin extraction. Malolactic fermentation is carried out in oak barrels.

### AGEING

Lyonnat Emotion is aged for 18 months in new French oak barrels.

**VARIETAL**  
Merlot 100%

14,5 % VOL.

### SERVING

Open 2 hours before the tasting and decant the wine for an optimal tasting. Taste between 16 and 18°C.

**AGEING POTENTIAL**  
10 to 15 years

**VISUAL APPEARANCE**  
A deep and intense ruby colour.

**AT NOSE**  
A powerful nose with aromas of black fruits, blackcurrant and blackberry, raised by some toasted notes.

**ON THE PALATE**  
On the palate, a fresh and powerful slightly fruity attack that gives way to ample and robust tannins accompanied by nice vanilla notes. The finish is long and one perceives some aromas of truffle.

**FOOD PAIRINGS**  
The cuvée Lyonnat Emotion will accompany with elegance red meats, lamb or cheese trays.

### REVIEWS AND AWARDS



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Coucours des Féminalise 2020 Or



93/100

Wine Enthusiast

