

# CHATEAU LYONNAT

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## Les Lionnes du Lyonnat, Lussac-Saint-Emilion, Red, 2021

AOC Lussac-Saint-Emilion, Bordeaux, France

Château Lyonnat  
Château Lyonnat 5 Le Lyonnat, 33570 Lussac

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# Les Lionnes du Lyonnat, Lussac-Saint-Emilion, Red, 2021

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Les Lionnes du Lyonnat is a subtle blend of feminism, modernity, authenticity and passion for wine.

## PRESENTATION

Les Lionnes du Lyonnat are all the women who, from the vine to the sale, have lend their paws to produce this unique wine. An thrilling marriage that combines power and elegance to offer you here a cuvée 100% Merlot, dressed in its prettiest red dress. Mostly produced by women, but not only, this vintage is a roar at the heart of a world that keeps reinventing itself, a symbol of strength and independence that highlights all women of today. The final claw stroke is his new label, imagined and realized in collaboration with a young artist from Bordeaux, Mathilde Beau.

## THE VINTAGE

This year 2020 will remain marked as a great vintage, especially on the right bank of Bordeaux, thanks to the varietal Merlot that was harvested at the optimum of its maturity, just before the rains of late September. This majority grape variety at Château Lyonnat confers a high quality to the wines produced.

## TERROIR

The estate is located in the Libournais region north of the famous Saint Emilion vineyard. The cuvée Les Lionnes du Château Lyonnat comes from one hectare of Merlot vines planted on clay-limestone soil. The vines are 30, 35 years old and the annual production reaches 8000 bottles.

## WINEMAKING

The vinification of this cuvée is carried out with very few manipulations, it is intended to be more natural and without any addition of sulphites to concentrate on the real taste of the grapes.

## AGEING

Far from the great classics of Bordeaux reds wines, this cuvée was raised in concrete tanks for 6 months, without aeration, in order to minimize the risk of contamination and oxidation. No aging in oak cask so that the fruitiness is not blurred by the aromas of wood.

13,5 % VOL.

No sulphites.

## SERVING

To be tasted fresh (15°C) and ideally after a decanting to oxygenate the wine so that it develops all its aromas. Opening the bottle 1 to 2 hours before the tasting is a very good alternative that also allows an explosion of aromas.

Once opened the bottle is to be enjoyed during the day.

## REVIEWS AND AWARDS



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