

CHATEAU LYONNAT



Château Lyonnat, Lussac Saint-Emilion, Without added suflites, 2018

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.



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NKXULE

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A wave of freshness with fruity and tangy fragrances that takes care of its environment.

PRESENTATION

This wine is the result of a commitment and a special requirement. Always with the aim of revealing the best of its terroir this 100% Merlot cuvée was elaborated without adding sulphites. A challenge for winemakers to redouble their attention and innovations to harvest and work a healthy and mature grape. Its development complies with the rules of the Environmental Management System (EMS), which guarantees control and reduction of the impacts of production on the environment.

THE VINTAGE

This 2018 vintage comes from young Merlot vines grown on sandy-silty and clay soils in the municipality of Lussac.

TERROIR

The cuvée Sans sulfites 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 6000 bottles.

WINEMAKING

A more natural vinification with very few manipulations and no addition of sulphites to focus on the real taste of the grapes.

AGEING

Far from the classic style of Bordeaux wines, this cuvée was aged in concrete vats for 6 months without aeration in order to minimize the risk of contamination and oxidation.

VARIETAL

Merlot 100%

13,5 % VOL.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To be tasted fresh (15°C) and ideally after a carafage 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.

VISUAL APPEARANCE

An intense and brilliant ruby colour.

AT NOSE

A fresh nose with notes of red and black fruits.

ON THE PALATE

Easy to drink, this cuvée offers soft and round tannins, fruit notes and a very pleasant acidity and freshness to taste.

FOOD PAIRINGS

The cuvée Lyonnat Without added sulphites goes very well with red or white meat, cheese or can be enjoyed over a barbecue.

REVIEWS AND AWARDS



Médaille d'Argent

Concours International des Vins □ Lyon, 06/04/2021



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