

# CHATEAU LYONNAT

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## 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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# Château Lyonnat, Lussac Saint-Emilion, Without added sulphites, 2018

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

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## 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.

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## VARIETAL

Merlot 100%

## 13,5 % VOL.

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

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## 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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