

# CHATEAU LYONNAT



## Château Lyonnat Red 2021

AOC Lussac-Saint-Emilion, Bordeaux, France

Château Lyonnat  
Château Lyonnat 5 Le Lyonnat, 33570 Lussac

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The cuvée Château Lyonnat is a generous promise between liquorice and fruity, produced in Lussac Saint-Emilion appellation.

## PRESENTATION

Château Lyonnat produces about 140,000 bottles of its eponymous main cuvée. It is made from 32 hectares of vines from Merlot, Cabernet Franc and Cabernet Sauvignon.

## THE VINTAGE

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

## TERROIR

The estate is located in the Libournais region north of the famous Saint Emilion vineyard. Nestled on the top of an argilo-limestone hillside, 30 hectares of Château Lyonnat vineyards are dedicated to this cuvée. The three grape varieties worked on this land are Cabernet Franc, Cabernet Sauvignon and Merlot.

## IN THE VINEYARD

A rigorous selection of the grapes at maturity then three weeks of harvest in October.

## WINEMAKING

The harvest arrives in the cellar to be sorted. Alcoholic fermentation takes place in thermoregulated concrete tanks punctuated by short and frequent winding. The maceration is long for an excellent extraction of tannins.

## AGEING

Maturing of 50% in French oak barrels, for 12 months, and in concrete vats.

## VARIETALS

Merlot 90%, Cabernet franc 5%, Cabernet sauvignon 5%

14.5 % VOL.

## SERVING

Decant and serve around 16°C for optimal tasting.

## VISUAL APPEARANCE

A deep ruby red with cherry reflections.

## AT NOSE

An expressive but pleasant nose with notes of ginger, liquorice, red fruits and vanilla.

## ON THE PALATE

On the palate, a first tasting of candied cherry, then liquorice aromas with menthol notes. The tannins are powerful, rounded and well balanced.

## FOOD PAIRINGS

This vintage of Château Lyonnat will be tasted with red meat, lamb or cheese.

## REVIEWS AND AWARDS

JAMES SUCKLING.COM 90/100  
James Suckling

