

# CHATEAU LYONNAT

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## Château Lyonnat Emotion, Lussac Saint-Emilion, 2018

AOC Lussac-Saint-Emilion, Bordeaux, France

**Château Lyonnat**  
Château Lyonnat 5 Le Lyonnat, 33570 Lussac

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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 was marked by a warm and rainy winter that ended in a beautiful summer and a dry and sunny early autumn allowing the grapes to reach maturity. Fears due to hail episodes during the month of May which fortunately remained inconsequential. The 2018 vintage is a very good vintage in the Lussac Saint-Emilion appellation which is among the most structured of the Bordeaux vintages.

## 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%

## 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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Wine Enthusiast



Argent

Concours Mondial de Bruxelles 2022 Argent



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James Suckling

