

CHATEAU LYONNAT



Château Lyonnat Red 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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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 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 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 va

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

92/100

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90/100

Wine Enthusiast

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