



LE BLANC 2021



The “Chateau de Lussac” was founded in 1876. It has been the property of Mrs. G. Laviale – Van Malderen and her husband Hervé since the 2000 vintage. The vineyard and the vinification equipment have been rebuilt and “Chateau de Lussac” today produces one of the best Saint-Emilion wines on a clayey and clay and limestone soil. There are three types of wines coexisting: A Rosé, Cabernet Franc and Merlot, a great wine with 80% of Merlot and 20% of Cabernet Franc. A second wine with a Merlot basis called “Le Libertin de Lussac” and a white wine, blend of Sauvignons white, grey.



Vignoble

Appellation :	AOC BORDEAUX BLANC
Superficie :	2.20 ha
Soils :	Argilo-calcaire
Varieties :	65 % Sauvignon blanc, 35% Sauvignon gris
Planting density:	5200 pieds/ha
Average age of vines:	15 ans
Pruning method:	Guyot double
Yield :	13 hl/ha
Production :	3750 bouteilles
Alcool:	13.5 % vol.
Harvests :	15 septembre 2021

Vinification

Manual harvests with crates.
Direct pressing with full grapes.
Débourbage
Alcoholic fermentation in oak barrels during 8 days.

Ageing

Ageing on lees with one third new french oak barrels during 6 months.

Commercial Contact

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