



# CHATEAU LUCCIUS



## Château Luccius 2022

AOP Lussac-Saint-Emilion, Bordeaux, France

Château Luccius owes its name from the Gallo-Roman era, when a man named Lucius or Lucaniacus is said to have introduced the first vines on the slopes of the current Lussac Saint-Emilion appellation. Planted on a clay-limestone soil, the Merlot and Cabernet Franc plots are located a few steps away from the remains of an antic villa which would have been the home of this famous Gallo-Roman. A Château, marked by history, which will surprise you with its greed and intensity.

### TERROIR

Clay-limestone soil

### IN THE VINEYARD

Harvested by plots and grape varieties selections

### HARVEST

08/09/2022

### WINEMAKING

Filling-in stainless steel or concrete vats with temperature control  
Pre-fermenting maceration  
From 20 to 30 days maceration  
Malolactic fermentation in vats

### AGEING

Aged in vats from 12 to 14 months

### VARIETALS

Merlot 82%, Cabernet franc 18%

### TECHNICAL DATA

Surface area of the vineyard: 6.17 ha

Contains sulphites.

### SERVING

Serve at room temperature.

### VISUAL APPEARANCE

A brilliant wine with an intense garnet colour.

### AT NOSE

An initial nose of cherry and black fruit dominates with notes of sweet spices.

### ON THE PALATE

The attack is round and ample, a well-structured wine with an intense and spicy finish.

### FOOD PAIRINGS

To be enjoyed with game birds in sauce, soft cheese with a bloomy rind.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

