



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.

