



Secrets de Clocher Lussac-Saint-Emilion 2022

AOC Lussac-Saint-Emilion, Bordeaux, France

Situated north of the Saint-Émilion appellations, the Lussac Saint-Émilion vineyards are made up of valleys and clay-limestone plateaux forming a south-facing amphitheatre, where Merlot and Cabernet Franc flourish. Secrets de Clocher perfectly embodies its appellation and reveals its remarkable terroir.

TERROIR

Clay-limestone soils

IN THE VINEYARD

Harvested by plots and grape varieties selections

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 77%, Cabernets 23%

Contains sulphites.

SERVING

Serve at room temperature.

AT NOSE

A nose revealing aromas of fresh fruit.

ON THE PALATE

A supple, easy-drinking wine with aromas of red fruits: cherry and raspberry.

FOOD PAIRINGS

This easy-drinking wine is perfect with herb-roasted chicken or salmon carpaccio.

REVIEWS AND AWARDS



Or

Challenge International du Vin 2025 Or

