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Château JEANGUET LA MIANE

Cuvée Prestige Bellevue

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Château Jeanguet La Miane 2020

AOP Lussac-Saint-Emilion, Bordeaux, France

To the north of the Saint-Emilion appellations, the terroir of Lussac Saint-Emilion benefits from a microclimate that is conducive to the production of wines that are sure to surprise you.

Owned by the Borderie Plaire family, Château Jeanguet La Miane is the result of the marriage of two small vineyards. Its plots of land flourish on the slopes bordering the Lussac Saint-Emilion appellation.

TERROIR

Clay-limestone soil on Fronsadais molasse

IN THE VINEYARD

Harvested by plots and grape varieties selections

HARVEST

14/09/2020

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

VARIETAL

Merlot 100%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 4.40 ha

SERVING

Serve at room temperature.

VISUAL APPEARANCE

Château Jeanguet La Miane reveals a deep and glossy color.

AT NOSE

On the nose, aromas of red fruits mingle with peppery notes.

ON THE PALATE

On the palate the attack is round and supple. The structure of this wine is well-balanced with smooth tannins.

FOOD PAIRINGS

To be enjoyed with a rack of lamb or a roast pigeon.



UNION DE PRODUCTEURS DE SAINT-EMILION / ARTEVINO

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



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REVIEWS AND AWARDS



86/100
Bronze

"Candied fruit aromas on the nose with touches of raisins and plums. Vivid and lively palate."
Decanter World Wine Awards Bronze 2022



Or
Challenge International du Vin Or, 08/06/2022



Bronze
Concours de Bordeaux Bronze, 16/09/2022

