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Château JEANGUET LA MIANE

Cuvée Prestige Bellevue

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Château Jeanguet La Miane 2022

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

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

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, brilliant colour.

AT NOSE

A nose of ripe fruit with hints of candied cherries, and roasted and woody notes on the second nose.

ON THE PALATE

An unctuous wine with a supple attack and a beautiful final tension, structured and spicy.

FOOD PAIRINGS

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



UNION DE PRODUCTEURS DE SAINT-ÉMILION / ARTEVINO

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



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REVIEWS AND AWARDS



Argent
Concours de Bordeaux Argent, 27/04/2025



90/100
Silver
Decanter World Wine Awards Silver 2025

