



LUSSAC-SAINT-ÉMILION 'CHÂTEAU CHÉREAU'

Bordeaux, France
Vignobles Silvestrini



www.vente-vin-bordeaux.com

Method & Production

The method of production is based on sustainable viticulture, with natural weeding every two rows, double and simple Guyot pruning, debudding, green harvesting and one or two leaf trimming according to the climate.

Indigenous yeasts are left to naturally control alcoholic fermentation which takes place for 10 to 15 days in cement or stainless steel tanks. At the beginning of the maceration, the process of pumping over occurs 4 to 5 times a day, although pneumatic pressing also takes place. Malolactic fermentation follows.

The wine is then aged in stainless steel tanks for 18 months before release.

Tasting Notes

An attractive ruby colour, this wine stands out with a complex nose of concentrated black fruits and spicy notes. The palate enjoys a glorious balance: full-bodied, fleshy, round, fresh with a generous dash of firm tannins.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
VG0116	Lussac-Saint-Émilion 'Château Chéreau'	Merlot: 70% Cabernet Franc: 15% Cabernet Sauvignon: 15%	2016	13.5%	Cork	6X0.75lt	No	No	Yes	No