

LUSSAC-SAINT-ÉMILION 'CHÂTEAU CHÉREAU'

VEGAN

Bordeaux, France

Vignobles Silvestrini

www.silvestrini-vignobles.fr

Method & Production

Vignobles Silvestrini's method of production is based on sustainable viticulture, with such they have achieved their High Environmental Value certification (HVE). Using mecanical management of the cover crop, no herbicides, late pruning, single and double guyot training, debudding, green harvesting, no deleafing and lower canopy to preserve water ressources.

Fermentation in cement and stainless steel tanks, using selected yeasts, at low temperature to preserve primary aromas. This lasts 10 to 15 days, with three to four pump overs a day, and one delestage mid fermentation. Maceration lasts around four to six weeks. Then the must is pressed in a pneumatic press and malolactic fermentation follows. The resulting wine is matured in stainless steel tank 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										
VG0119	Lussac-Saint-Émilion 'Château Chéreau'	Cabernet Franc: 20% Merlot: 70% Cabernet Sauvignon: 10%	2019	13.5%	Cork	6x0.75lt	No	No	Yes	No