

LUSSAC-SAINT-ÉMILION 'L'EGÉRIE DU 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 new oak (600L barrels) and one or two year-old French oak barrels for 12 to 14 months. Vignobles Silvestrini use French oak, mainly from center of France (Allier, Tronçais) and a little from south west.

Tasting Notes

A fabulous ruby red, this wine is fruity and expressive on the nose with soft, oaky notes and floral edges. On the palate, it presents a round, fleshy Bordeaux style and shows off firm tannins; an excellent wine with great balance and all-round elegance.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
VG0216	Lussac-Saint-Émilion 'L'Egérie du Château Chéreau'	Merlot: 90% Cabernet Franc: 10%	2016	12.5%	Cork	6x0.75lt	No	No	Yes	No