



**VIGNOBLES • SILVESTRINI**  
LUSSAC ST EMILION - MONTAGNE ST EMILION - POMEROL

*(2010 L'Egérie du Château Chéreau) "Born from an assemblage of merlot and the two cabernets, this is an elegant wine with intense aromas, dominated by spice and red and black fruit flavours. At the same time this wine is light and concentrated with beautiful tannins giving structure on the palate." Le Guide Hachette des Vins 2014*

*(2012 Domaine de la Pointe) "From a small vineyard with sandy-clay soils, this a very harmonious wine. Fine, expressive, smooth and complex, on the nose there are scents of black fruits and prunes, typical of merlot. Woody on the finish with accents of cocoa, sweet spices and vanilla. Notes of macerated cherries, very smooth tannins, with fresh peppermint on the finish" Le Guide Hachette des Vins 2016*

## VIGNOBLES SILVESTRINI

Bordeaux, France



[www.silvestrini-vignobles.fr](http://www.silvestrini-vignobles.fr)

Developing their family business over three generations, it has been an exciting journey for the Silvestrini family in Bordeaux since Aurélien and Régine's original purchase of the one-hectare vineyard. From that courageous beginning, the winery now comprises 36 hectares in total and three of the most prestigious appellations of the Libournais: Lussac-St-Émilion (28 hectares), Montagne-Saint-Émilion (5.5 hectares) and Pomerol (1.2 hectares). After Aurélien and Régine, each subsequent generation has played its part in this success story.

In 1982, Aurélien and Régine's son Max gave up his career in industry having graduated in chemical engineering to join the family business with his wife Liliane. Their contribution has been a fundamental and continual updating and improvement of the cellars, winemaking techniques and subsequent wine quality.

Since 2005, the most recent generation, Jérôme and Sabine, aim to combine traditional and modern techniques to achieve an inextricable balance to the finished wines. They particularly concentrate on monitoring the growing cycle of the vines in order to maintain, anticipate and quality-check the yields and grapes, and this is followed by a plot by plot harvest designed to ensure optimal ripeness of their fruit. The grapes then begin a long maceration, and during the fermentation process the temperature is strictly controlled and tastings take place at frequent intervals. The wine is then subtly blended, aged and finally comes to life and although Vignobles Silvestrini's vineyards are based in the hottest, driest part of Bordeaux, the climate is temperate and oceanic and assists in the formation of these stunning wines.

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>Red Wine</b>					
VG0119	Lussac-Saint-Émilion 'Château Chéreau'	2019	13.5%	Cork	6X0.75lt
VG0211	Lussac-Saint-Émilion 'L'Egérie du Château Chéreau'	2011	12.5%	Cork	6X0.75lt
VG0318	Pomerol 'Domaine de la Pointe'	2018	13.0%	Cork	6X0.75lt