



LUSSAC-SAINT-ÉMILION 'L'EGÉRIE DU 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 one or two year-old French oak barrels for 12 months before release. Vignobles Silvestrini use French oak mainly from centre 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										
VG0211	Lussac-Saint-Émilion 'L'Egérie du Château Chéreau'	Merlot: 80% Cabernet Franc: 10% Cabernet Sauvignon: 10%	2011	12.5%	Cork	6X0.75lt	No	No	Yes	No