



Château Lusseau

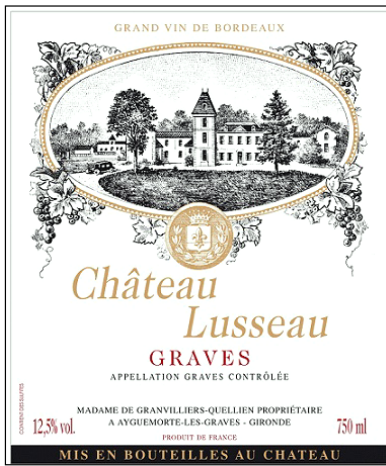
Château Lusseau represents excellent value from the specific mineral sturdiness that is much respected in the great wines of *Graves*. The *Lusseau estate* has been cared for and owned by the *Béregère's* family for over a century, and its vineyards are treated much like family. [No chemicals are used, and no effort is spared in the loving pursuit of quality among the vines as everything is done by hand.

Quellien Béregère is the estate's current mastermind, who returned after a departure from the family's historical trade after a stint as an attorney in 1997. She returned to work alongside her parents to craft the greatest wines possible from the excellent terroir of her family's vineyards in only traditional methods. *Béregère* is passionate about preserving these traditional methods, and says that for her,

being organic is about "respect for the terroir, the wine and the people who work here".

The estate's 7 ha are located close to the *Graves* appellation's northern extremes, and are located only half a mile south of the revered *PessacLéognan* subregion. Cabernet Sauvignon is typically the dominant grape in this quarter of Bordeaux, but both of *Chateau Lusseau's* excellent red cuvées feature Merlot occupying the largest portion of the blend.

The fascinating result is the extent to which it really is the soil and the environment of *Graves* that run the show. Despite common preconceived notions about Merlot's predilection toward plumpness or gentleness, these are wines with serious backbone and a distinct potential for cellaring.



Graves 2010

GRAPE 50% Merlot, 35% Cabernet Sauvignon and 15% Malbec

TERROIR Gravels, sand and deep layers of clay.

CULTIVATION Certified Organic since 2010.
No pesticide and green cover crops.

HARVEST Hand Harvested

VINEYARD 7 Ha (17.29 acres)

VINIFICATION Natural wine making with indigenous yeasts and aged 14 months in oak barrels, 10% of which are new. Very minimal SO2 at bottling which is unfiltered.

ALCOHOL CONTENT 13.5°

TASTING NOTE Dark ruby colors with aromas of cassis, blackberries, and smoke. On the mid-palate, this is close to full-bodied with juicy black fruits and subtle tannins that lead to warm chocolate kisses in the center with good energy on the palate.

