CHATEAU LYONNAT



HAUTE VALEUR ENVIRONNEMENTALE

Château Lyonnat Emotion, Lussac Saint-Emilion, 2020

AOC Lussac-Saint-Emilion, Bordeaux, France

Château Lyonnat
Château Lyonnat 5 Le Lyonnat, 33570 Lussac

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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The cuvée Prestige 100% Merlot from Château Lyonnat surprises with its elegance and aromatic complexity.

PRESENTATION

In 2009, Château Lyonnat created its high-end cuvée Lyonnat Emotion with the aim of producing a powerful wine capable of aging for decades. Produced only in the great vintages, it is made from 10 hectares of Merlot with clay-limestone soils planted on hillsides among the oldest of the Lussac Saint-Emilion appellation.

THE VINTAGE

This year 2020 will remain marked as a great vintage, especially on the right bank of Bordeaux, thanks to the Merlot grape that was harvested at the optimum of its maturity, just before the rains of late September. This majority grape variety at Château Lyonnat gives us a high quality.

TERROIR

The vines dedicated to this Prestige cuvée extend over 10 hectares with clay-limestone soil located on hillsides among the oldest of the Lussac Saint-Emilion appellation. 100% from Merlot, production is around 20,000 bottles. Vines are grown on hillside soils with a southern exposure.

IN THE VINEYARD

The works in green are manual as well as a very rigorous selection of the grapes with ultimate maturity. The harvest is carried out on centuries-old vines and a clay-limestone soil, characteristics that will bring more structure to the wine.

VINIFICATION

After a selective sorting of the harvest in the cellar, the alcoholic fermentation is done in thermoregulated concrete tanks with short and frequent winding. Maceration takes a long time to obtain an excellent tannin extraction. Malolactic fermentation is carried out in oak barrels.

AGEING

Lyonnat Emotion is aged for 18 months in new French oak barrels.

VARIETALS

Merlot 100%

SERVING

Open 2 hours before the tasting and decant the wine for an optimal tasting. Taste between 16 and 18°C.

AGEING POTENTIAL

10 to 15 years

VISUAL APPEARANCE

A deep and intense ruby colour.

AT NOSE

A powerful nose with aromas of black fruits, blackcurrant and blackberry, raised by some toasted notes.

ON THE PALATE

On the palate, a fresh and powerful slightly fruity attack that gives way to ample and robust tannins accompanied by nice vanilla notes. The finish is long and one perceives some aromas of truffle.

FOOD PAIRINGS

The cuvée Lyonnat Emotion will accompany with elegance red meats, lamb or cheese trays.

REVIEWS AND AWARDS

JAMESSUCKLING.COM 92/100

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James Suckling

90/100

Yves Beck - Beckustator

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