

# CHATEAU LYONNAT

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## Lion du Lyonnat, AOC Lussac-Saint-Emilion, Red, 2016

AOC Lussac-Saint-Emilion, Bordeaux, France

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Château Lyonnat  
Château Lyonnat 5 Le Lyonnat, 33570 Lussac

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



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Once upon a time, the property was known as Leonate, from the Latin «Leo» meaning Lion and «Nat» meaning birth. Over the years, the name evolved into «Lionat» and then became «Lyonnat», the current name of the domain. The cuvée Lion du Lyonnat is an eye-catching clienten at that time, a nice wine that will perfectly accompany your summer dishes such as salads garnished.

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## PRESENTATION

The Lion du Lyonnat is the second wine of the Château Lyonnat whose grapes come from the youngest plot of Merlot of the estate located south-east of the commune of Lussac. This wine is elaborated to offer an intoxicating balance between freshness and fruity.

## THE VINTAGE

This year has benefited from exceptional climatic conditions so the 2016 vintage is promising with solid, balanced and fruity wines.

## TERROIR

The cuvée Lion du Lyonnat comes from 10 hectares of vines, aged 30 years, of the Merlot grape variety cultivated on a clay-limestone soil.

## IN THE VINEYARD

The harvest lasts one week in October after a rigorous selection of the grapes with optimal maturity.

## WINEMAKING

The harvest is sorted in the cellar and the traditional vinification takes place in thermoregulated stainless steel vats. Alcoholic fermentation is in concrete vats, punctuated by short and frequent pumping. The maceration is long for an excellent extraction of tannins.

## AGEING

Shavings are added 6 weeks before bottling to bring roundness to the wine.

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## VARIETALS

Merlot

13,5 % VOL.

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## SERVING

Serve this wine around 16°C.

## VISUAL APPEARANCE

A garnet red with cherry reflections.

## AT NOSE

Notes of raspberry, cherry and elderberry berry give the nose an exuberant fruity.

## ON THE PALATE

A powerful and supple mouth with vanilla aromas with fine and velvety tannins.

## FOOD PAIRINGS

The cuvée Lion du Lyonnat is ideal on duck, lamb, game or a plate of charcuterie and cheese.

