



Château de Lustrac 2023

AOC Médoc, Bordeaux, France



PRESENTATION

In the heart of the Médoc region, Jean-Bernard DURET's estate in Gaillan-en-Médoc bears the traces of a rich past.

In 1840, the Lacapere de Lustrac family settled there, attracted by the booming wine industry. They created a 30-hectare estate, building a house and farm buildings.

Sheep, which were numerous in the region, played a crucial role, their manure fertilizing the vines. Jean-Bernard DURET's ancestors, shepherds from Naujac-sur-Mer, brought their flocks here to graze. In 1919, the property passed into the hands of a family from Gaillan-en-Médoc, but the vines disappeared over time, victims of crises and the frost of 1956. In 1964, a real estate agent acquired the estate, and Jean-Bernard DURET's parents became tenants, opening a new chapter in its history.

TERROIR

50% Sandy-Gravelly
50% Clay-Siliceous

AGEING

Tank

VARIETALS

Cabernet sauvignon 65%, Merlot 30%,
Cabernet franc 5%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 16 ha

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

5 to 10 years

TASTING

The wine has a beautiful dark red colour with shiny reflections. The nose presents aromas of fresh fruits, more specifically red berries. The palate is straightforward and healthy at the beginning. It is pleasantly balanced and fruity. A modern Médoc wine, fruity and ready to drink now.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Cheese, Game, French cuisine, White meat, Red meat, Poultry

