



ALTÉA 2020

AOP Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

The winemakers of Lussac have selected their best plots to produce a wine of very high quality. They decided to name it Altea. Since then, with each new vintage, Altea perpetuates the tradition by remaining the symbol of expertise and passion. Altea will perfectly accompany your moments of sharing so that everyone remembers these magical moments.

THE VINTAGE

This solar vintage, of very high quality, has produced fresh, powerful, and balanced wines. The exceptional quality of the tannins allows for tasting these wines when young, but also ensures good aging potential. A beautiful vintage!

TERROIR

The clay-limestone terroir allows for the production of pleasant wines from a young age with good aging potential. These are fresh and delicate wines.

IN THE VINEYARD

Follow-up in the vineyard, combining infrared analysis (FOSS) and berry tastings, which allow us to organize precise and optimized harvests.

WINEMAKING

Vinification in stainless steel tanks with selected yeasts to respect the expression of the grape varieties. Gentle pump-overs at the beginning of fermentation allow for the extraction of fine tannins and color without bitterness. Malolactic fermentation occurs naturally, softening the acidity for a smoother mouthfeel.

AGEING

Aged for 12 months in new oak barrels, this wine gains in structure and complexity, combining toasted and vanilla notes with a harmonious integration that preserves the fruit's freshness.

14.5 % VOL.

Contains sulphites. Ne contient ni oeuf ni produits à base d'oeuf. Does not contain milk or milk-based products.





SERVING

16-18" translates to "16-18°C".

TASTING

Altea seduces with its balance and natural elegance. Its deep ruby dress announces an expressive nose with aromas of ripe red and black fruits, enhanced by fine spicy touches. In the mouth, the texture is ample and silky, supported by melted tannins and a beautiful freshness that extends the tasting to a harmonious and gourmet finish.



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





FOOD PAIRINGS

It reveals all its elegance alongside a roasted veal sweetbread with herbs or a lacquered duck breast, whose finesse highlights the silky texture of the wine. It also pairs well with a soft-ripened cheese, such as Brillat-Savarin or Saint-Félicien, and ends beautifully with a dark chocolate fondant or a red fruit tart.

REVIEWS AND AWARDS

90/100
VERT DE VIN



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