



Château Lys de Maisonneuve, Château Lys de Maisonneuve, AOP Montagne Saint-Emilion, Rouge, 2016

AOP Montagne-Saint-Emilion, Bordeaux, France

Current owners, the Rospars family have now been tending to these soils for 4 generations and use only cement tanks to make a wine which is a pure expression of the Merlot and Cabernet Franc on the limestone soil. Fresh and refined. A true gem!

PRESENTATION

The property stands on the rich limestone plateau on the border of the Saint Georges Saint Emilion appellation and around 1Km from the Barbanne river which delivers blue clay to the Pomerol appellation. The appellation is known for its deep limestone from its ancient seabed which the roots have to penetrate to access the clay below. It is no wonder that this is the former domaine of the Lacoste family who owned Petrus. The vines were destroyed by frost in 1956 and replanted in 1957 so the vines are around 60 years old.

WINEMAKING

Vinification and aging combining tradition and modernity: thermoregulation to control temperatures, total destemming without crushing of the harvest, aging partly in new oak barrels.

VARIETALS

Merlot 75%, Cabernet franc 25%

14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 to 10 years

TASTING

The wine begins with aromas of red fruits and exotic spices which are joined together with tobacco and herbs. Full-bodied with notable fruit tannin structure and a core of bright black cherries that lead up to the long juicy finish.

FOOD PAIRINGS

This wine goes particularly well with soft cheeses with a bloomy rind such as Saint-Marcellin, Camembert or even Brie.

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