



LA GARENNE 2022

AOC Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

This wine is the result of rigorous work by our winemakers, oenologists, and cellar masters.

THE VINTAGE

This vintage is exceptional. Despite the high temperatures of the summer and low rainfall, the harvest was of high quality and produced wines that are both sun-kissed and refined.

TERROIR

Lussac is located opposite the Saint-Emilion plateau. 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.

WINEMAKING

Traditional winemaking with control of adapted temperatures. Rackings are carried out to optimize and accentuate the extraction of fruit, color, richness, and roundness of the wine.

AGEING

We have carried out an alternative wood aging process, which allows us to fully control the woody notes, keeping them discreet, while bringing smoothness and highlighting the fruity notes. This is complemented by aging in concrete tanks, which helps to preserve the freshness of the wine and the expression of the fruit.

14 % VOL.

Contains sulphites.

SERVING

Service temperature: 16-18°C

AGEING POTENTIAL

3 to 5 years

TASTING

Pretty dress of a supported garnet. The nose reveals intense aromas of ripe red fruits with fine notes of licorice. In the mouth, a full, generous style with a beautiful balance and very pronounced fruit aromas.

CLASSIC FOOD AND WINE PAIRINGS

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

REVIEWS AND AWARDS



90/100

Wine Enthusiast

