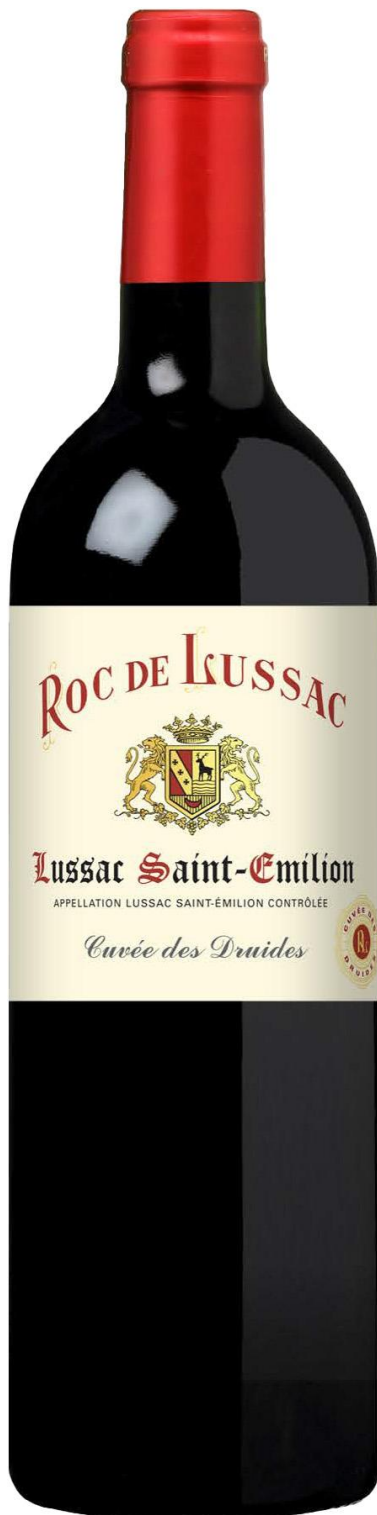




ROC DE LUSSAC - CUVÉE DES DRUIDES 2022

AOC Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

Created in 1938, Roc de Lussac takes its name from the rocky, limestone soils of Lussac Saint-Émilion that shape its unique identity. For over 80 years, it has been the emblematic cuvée of our winegrowers, offering a Lussac Saint-Émilion that is fruity, balanced and timeless, true to its terroir.

THE VINTAGE

This sun-kissed vintage of exceptional quality produced wines that are fresh, powerful and harmonious.

TERROIR

Grown on the clay-limestone soils typical of the northern part of the appellation, the wine gains its structure from clay and its finesse from limestone. This natural complementarity brings purity, depth and subtle tension, contributing to both freshness and ageing potential.

IN THE VINEYARD

Grape selection begins as early as summer, with vineyard monitoring combining infrared analysis (FOSS technology) and berry tasting. This precision enables perfectly timed and optimal harvesting.

WINEMAKING

We follow a traditional approach: vinification in stainless steel vats with selected yeasts to respect the varietal expression. Gentle pump-overs at the start of fermentation allow the extraction of fine tannins and color, in the style of a tea infusion, ensuring balance without bitterness. Malolactic fermentation follows naturally, softening the acidity for a rounder, smoother mouthfeel.

AGEING

Our wines benefit from an alternative ageing process, designed to preserve all the freshness of the fruit and reveal the true identity of the terroir. The aim is to bring roundness, suppleness and balance, without overwhelming the wine with excessive oak. A modern, qualitative approach that delivers accessible, elegant wines, true to their origin.

Contains sulphites.

SERVING

16-18°C

TASTING

With its deep purple hue, this wine reveals an intense bouquet of ripe red fruits. The palate is both generous and vibrant, with supple texture and silky tannins. The finish is fresh, persistent, and marked by the natural elegance of its origin.



Vignerons de Puisseguin Saint-Emilion
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www.puisseguin-lussac.com/    

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



FOOD PAIRINGS

Perfect with grilled or roasted meats such as rib of beef or duck breast. It also pairs beautifully with mature cheeses and traditional cuisine, where its roundness and fruitiness bring out their full indulgence.



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