

ANTHÈSE



ANTHÈSE LUSSAC SAINT-ÉMILION 2019

AOC Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

Following the rhythm of the seasons, the vine evolves. In spring, the flowering is synonymous with poetry. It corresponds to the period of the vine's blooming. The flower then releases a subtle and delicate fragrance, before taking the form of a cluster, which will be harvested in autumn, during the grape harvest, and will give birth to this wine. This range 'Anthèse' is a clever blend of modern and traditional working methods aimed at preserving the environment and people. It is the result of our winemakers' daily respect for their terroirs, what surrounds them, and those who will enjoy this wine.

THE VINTAGE

An exceptional quality of grapes: crunchy, full of sugars and fresh at the same time, with intense aromas of black berries ensuring wines with deep colors, very round tannins.

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.

IN THE VINEYARD

The selection of grapes begins in the summer with vineyard monitoring, combining infrared analysis (FOSS) and berry tastings, which allow us to organize precise and optimized harvests.

WINEMAKING

In our cellars, we vinify in a traditional way: fermentation in stainless steel tanks with selected yeasts to respect the expression of the grape varieties. Gentle pump-overs at the beginning of fermentation help extract fine tannins and color, similar to steeping tea, for a balanced taste without bitterness. Malolactic fermentation occurs naturally, softening the acidity for a smoother mouthfeel.

AGEING

We have carried out an alternative wooding, which allows us to fully control the woody notes, keeping them discreet, while bringing creaminess and giving pride of place to fruity notes. This is complemented by aging in concrete tanks to preserve the freshness of the wine and the expression of the fruit.

14.5 % VOL.

Contains sulphites.





TASTING

Beautiful garnet color. The bouquet is balanced between red fruits and finesse. On the palate, we find this balance between fruit, freshness, and finesse. Like lace.

FOOD PAIRINGS

This delicate and fresh wine pairs well with dishes such as pink duck breast or veal fillet with herbs, as well as with more modern pairings like beef tataki, mushroom risotto, or truffle Brie.



Vignerons de Puisseguin Saint-Emilion
12 route de Lussac, 33570 Puisseguin - France
Tel. 0557555040 - contact@vplse.com
www.puisseguin-lussac.com/    

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

