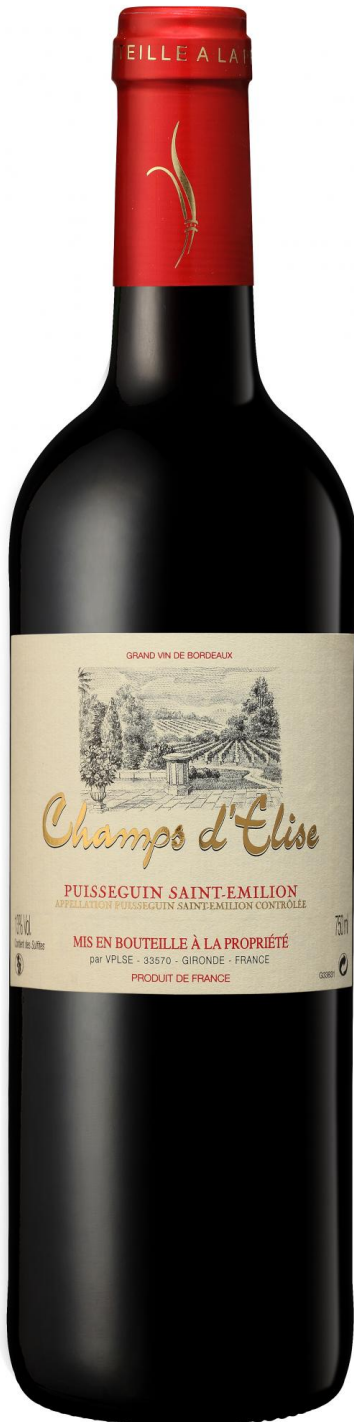




VIGNERONS DE
PUISSEGUIN LUSSAC
SAINT-EMILION



CHAMPS D'ELISE PU 2020

AOC Puisseguin-Saint-Emilion, Bordeaux, France

PRESENTATION

The plots of Champs d'Elise are located in the municipality of Puisseguin, not far from the Church.

This wine is a tribute to the daughter of the former owner, Elise, who loved to play in the vineyards.

THE VINTAGE

Despite a frost episode that greatly impacted the quantitative potential, the wines from this vintage express fruity aromas and a beautiful freshness. The balance between suppleness and elegance is perfect.

TERROIR

Puisseguin is located opposite the Saint-Emilion plateau. The appellation covers approximately 760 hectares. Located on clay-limestone soils, the latter allow the production of fleshy and complex wines that have good aging potential.

WINEMAKING

Traditional winemaking with controlled temperatures. Rackings are carried out to optimize and enhance the extraction of fruit, color, richness, and roundness in the wine.

AGEING

Concrete tank breeding allows to preserve the freshness of the wine and the expression of the fruit.

12.5 % VOL.

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

SERVING

16-18° / 61-64°F

AGEING POTENTIAL

5 to 10 years

TASTING

This wine offers an elegant ruby red color. The nose reveals pleasant notes of red fruits and a spicy bouquet. Finally, on the palate, we find a nice attack and a long pleasant finish. Vintages to drink.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, French cuisine, White meat, Red meat, Poultry

