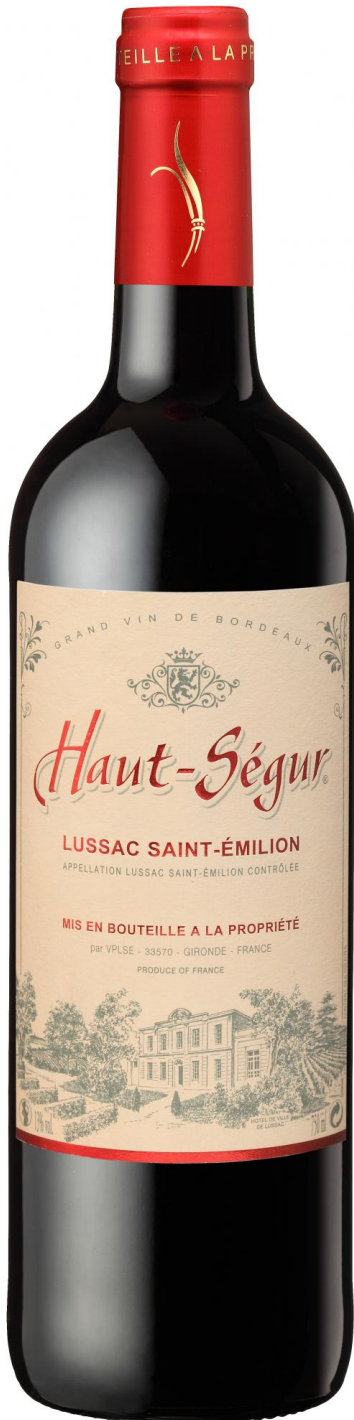




VIGNERONS DE
PUISSEGUIN LUSSAC
SAINT-EMILION



HAUT SÉGUR 2022

AOP Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

The name Haut Ségur refers to vineyard plots located on higher ground, on naturally cool terroirs of Lussac Saint-Émilion. These hillside sites bring elegance, balance and precision to the wine. The Merlot shows a straight and focused expression, supported by natural freshness and fine tannins.

A well-structured wine, true to its origin and its relief.

THE VINTAGE

The 2022 vintage is exceptional. Despite high summer temperatures and low rainfall, the harvest delivered high-quality grapes, resulting in wines that are both generous and refined.

TERROIR

Lussac is located opposite the Saint-Émilion plateau. Clay-limestone soils allow the production of wines that are approachable in their youth, while offering good ageing potential. These are fresh and elegant wines.

IN THE VINEYARD

Grape selection begins in summer with close vineyard monitoring, combining infrared analysis (FOSS) and berry tasting. This approach allows for precise and well-timed harvesting.

WINEMAKING

Winemaking follows a traditional approach. Fermentation takes place in stainless steel tanks using selected yeasts to respect varietal expression. Gentle pump-overs at the beginning of fermentation allow the extraction of fine tannins and colour, similar to a tea infusion, ensuring balance without bitterness. Malolactic fermentation occurs naturally, softening acidity and enhancing mouthfeel.

AGEING

Ageing takes place in concrete tanks for twelve months. This allows natural micro-oxygenation, promoting gradual tannin softening while preserving fruit freshness.

VARIETALS

Merlot 78%, Cabernet franc 18%, Cabernet sauvignon 4%

14 % VOL.

Contains sulphites.

SERVING

16-18°C

TASTING

Deep red colour with purple highlights. Complex nose of red and black fruits, with a subtle touch of blackcurrant buds bringing freshness. The palate is generous and well-balanced, with supple and elegant tannins. A wine that can be enjoyed from a young age.

FOOD PAIRINGS

Tapas and cured meats, Prefou, smoked duck breast risotto, vegetable lasagne, linguine carbonara with courgette and pancetta, sweet sharing boards.

