



GRANDS BERSANS 2018

AOC Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

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

THE VINTAGE

The harvest started a few days earlier than in previous vintages. The Merlots have shown great potential with beautiful concentrations and notes of ripe fruits. The Cabernets, on the other hand, reveal a nice structure. 2018 is a quality vintage.

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

AGEING

The concrete tank breeding allows to keep the freshness of the wine and the expression of the fruit.

13 % VOL.

Contains sulphites.

SERVING

Service temperature: 16-18°C

AGEING POTENTIAL

3 to 5 years

TASTING

Pretty ruby dress. A bouquet of spices, red fruits, and freshness are present on the nose. A beautiful balance is found on the palate with a lot of indulgence, sweetness, and roundness.

CLASSIC FOOD AND WINE PAIRINGS

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

