



VIGNERONS DE
PUISSEGUIN LUSSAC
SAINT-EMILION



LA MARZENAC 2022

AOP Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

This wine is the result of rigorous selection made by our winemakers team.

THE VINTAGE

This vintage is exceptional. Despite the high summer temperatures and low rainfall, the harvest was of high quality and produced wines as sunny as they are fine.

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 winemaking process in stainless steel tanks. Pumping-over are carried out to optimize and accentuate the extraction of fruit, color, richness, and roundness of the wine.

AGEING

Concrete tanks ageing preserves the freshness of the wine and the expression of the fruit.

14 % VOL.

Contains sulphites.

SERVING

16-18°C

AGEING POTENTIAL

5 to 10 years

TASTING

Dark red with purple highlights. The nose is complex, revealing layered aromas of red and black fruits, with fresh blackcurrant bud nuances adding lift and vibrancy. The palate is supple and well-balanced, supported by fine, elegant tannins and persistent blackcurrant notes. Easy to drink and enjoyable now.

CLASSIC FOOD AND WINE PAIRINGS

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

REVIEWS AND AWARDS

JAMES SUCKLING.COM

91/100

James Suckling

WINE ENTHUSIAST

90/100

Wine Enthusiast

