



GRANDS BARRAILS - LUSSAC SAINT-EMILION - BIB 5 LITRES

AOC Lussac Saint-Emilion, Bordeaux, France



PRESENTATION

Grands Barrails pays tribute to the ancient stone barriers that once protected the vineyards and marked the boundaries of each parcel. These "barrails," still visible today, stand as silent witnesses to the know-how and passion of generations of winegrowers. Its generous 10L format is both practical and ideal for convivial moments, whether shared with family, friends, or for service by the glass.

THE VINTAGE

An exceptional vintage. Despite the intense summer heat and limited rainfall, the harvest delivered grapes of remarkable quality, producing wines that are both sun-kissed and refined.

TERROIR

Lussac is located in front of 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

Meticulous vineyard monitoring begins in summer, combining infrared analysis (FOSS) and berry tasting to determine the optimal harvest window, ensuring precision and quality.

WINEMAKING

Traditional vinification in stainless steel tanks with selected yeasts preserves varietal expression. Gentle pump-overs early in fermentation extract fine tannins and deep color—like a tea infusion—ensuring a balanced and smooth palate. Malolactic fermentation occurs naturally, softening acidity and enhancing roundness.

AGEING

Aging in concrete vats maintains the wine's freshness and fruit character, supporting a slow, even maturation with minimal external influence. The result is a pure, authentic wine with perfect balance.

VARIETAL

Merlot 100%

14 % VOL.

Contains sulphites.





SERVING

16-18°C

TASTING

Brilliant garnet reflections. The nose reveals aromas of ripe red fruits enhanced by a subtle hint of sweet spice, adding complexity and character. On the palate, the wine is fresh and silky, with smooth, integrated tannins and a harmonious balance that lingers in an elegant, flavorful finish.



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



FOOD PAIRINGS

Pairs beautifully with herb-roasted chicken or a hearty beef bourguignon, and complements vegetarian dishes like mushroom risotto or ratatouille. It also matches perfectly with Brie, Comté, or Crottin de Chavignol cheeses, and finishes beautifully alongside a dark chocolate fondant or a red fruit tart.



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