

CHÂTEAU LASSÈGUE: THE OPULENCE

Ornate sundials adorn the façade of Château Lassègue, a beautiful 18th century Château. This symbol of perfect sun exposure is the inspiration for our logo and represents the message of our wines. Lassègue is Saint-Émilion at its most opulent. Old vines grow on the south/southwest hills which are the prolongation of the Côte de Saint-Émilion, and whose soils of clay and limestone add exquisite minerality to their fruit. Rich, aromatic Cabernet Franc married to the dense concentration of old vine Merlot and seasoned with a touch of Cabernet Sauvignon results in a wine that is at once powerful and elegant.

2009 VINTAGE NOTES

The 2009 growing season proved a great one. It produced a wonderful vintage, with colorful, aromatic wines that are both complex and deep. The mineral aspect of this vintage bodes well for the ageability of the wines, as year after year, the limestone of the Côte de Saint-Émilion soil leaves its mark.

The cold, wet winter led to a warm spring with good budbreak. The warmth was followed by thunderstorms, and in Saint-Èmilion a hailstorm hit at the beginning of May. As a result we had a lower yield with less than 25hl per hectare. However, this "natural selection" allowed the 4 to 5 clusters per vine to ripen beautifully. The end of spring and summer were very good and included a beautiful Indian summer. Harvest took place from October 5 to October 15 with a lot of sun, which optimized the ripeness of the fruit.

TASTING NOTES

The large amount of very ripe Cabernet Sauvignon delivers fruit expression with good tannins. The Cabernet Franc brings a subtle freshness and fruit with notes of raspberry, red current, and cherry. The Merlot adds a deep color, richness and a round aspect with black cherry, cassis, and blackberry flavors. This wine will age nicely for the next 25 years but can also be enjoyed within the next 5 years.

* 2009

VIGNERON

Pierre Seillan

APPELLATION

Saint-Émilion Grand Cru

COMPOSITION

60% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon

ALCOHOL

13.5%

TOTAL ACIDITY

3.80

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3.39

BARREL AGING

12 months in French oak

SOIL

Clay, limestone

AGE OF THE VINES

40 to 50 years old