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## 2018 Chateau des Landes Grand Héritage France – Bordeaux – Lussac Saint Emilion



### ABOUT THE WINERY

Vignobles Lassagne is owned by Nicolas Lassagne and his wife Sabrina. It encompasses 32 acres over three properties:

- Château des Arnauds (the original estate): this small 2-hectare estate was founded 1952 by Paul Lassagne, Nicolas' grandfather. It is planted to 100% Merlot in the Bordeaux AOC. The soil has a little more gravel, perfect for this grape varietal, giving some flinty, mineral, ripe clean fruit flavors.
- Chateau des Landes: this property in the Lussac Saint Emilion AOC represents the majority of the vineyards owned by the Lassagne Family. Nicolas' father Daniel joined the winery in 1979, adding the 27 acres that now encompass Chateau des Landes. It is planted with 85% Merlot, 10% Cabernet Sauvignon and 5% Cabernet Franc. The soil is limestone and clay.
- Chateau Maltus is the latest addition to the Vignobles Lassagne, acquired in 2015. It represents 3 hectares located in the Lalande de Pomerol AOC.

### ABOUT THE WINE

First vintage of this wine was 2010 to pay tribute to the founding father of Chateau des Landes - Paul Lassagne. He gave the family a great legacy of terroir, passion and know-how to craft this great cuvee produced from a selection of the finest grapes that are vinified and aged in 600-liter French oak foudres, just like it was done in the old days. The resulting wine is complex and aromatic offering bold aromas and flavors of dark berries, floral tones, spice, oak and vanilla. The palate is unctuous and powerful, well-structured with ripe tannins. Well balanced and a complex finish.

### RATINGS

**91 pts – Wine Enthusiast**

Appellation	Lussac Saint Emilion
Varietal(s)	100% Merlot
Age of vines	Average 60 years
Soil type	white clay on iron oxide
Vinification	Manual harvest. Stainless steel, thermoregulated and computerized vats. Fermentation 45 to 50 days with a final warm steeping (35 degrees C). Malolactic fermentation in new oak barrels. Aged 16 months in new French oak barrels with wood originating from the Limousin and Allier forests.
Size	6/750ml
UPC	7 84585 02176 5