

IGNOBLES LASSAG

GRAND VIN DE BORDEAUX

Château Des Landes Curée Prestige

LUSSAC-SAINT-ÉMILION

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2015 Chateau des Landes, Cuvee Prestige 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

This cuvee is aged 16 months in new French oak barrels, with wood originating from the Limousin and Allier forests.

"The 2015 Chateau des Landes Cuvée Prestige is cut from the same cloth yet has the vintage's more sexy, rounded, powerful style front and center. Cassis, licorice, toasted spices, and dried tobacco notes all give way to a medium to full-bodied 2015 that was ripe tannins, wonderful sweetness of fruit, and a great finish. Made from 100% Merlot brought up in new oak, it's well worth seeking out and is going to keep for 10-12 years easily." - Jeb Dunnuck (March 2019)

<u>RATINGS</u>

92 Jeb Dunnuck

91 Wine Enthusiast

Vintage	2015
Appellation	Lussac Saint Emilion
Varietal(s)	100% Merlot
Vinification	Machine harvest. Stainless steel, thermoregulated and computerized vats. Fermentation 45 to 50 days with a final warm steeping (35 degrees Celsius). Malolactic fermentation in new oak barrels. Aged 16 months in new French oak barrels.
Size	12/750ml
UPC	7 84585 01632 7