

CHATEAU LA PERRIERE 2016

Appellation Lussac Saint Emillon

~ Background ~

Château La Perrière is located in the commune of Lussac. Monks established a monastery here in the Middle Ages and were the first to plant vines.

The estate owes its name to an eponymous stream, which in turn takes its name from the word pierrière, meaning rock quarry. There are currently 14 hectares of vines that benefit from a well-drained clay-limestone subsoil.

Jean-Luc Sylvain, a well-known cooper from Bordeaux's Right Bank, bought La Perrière in 2003 and shortly thereafter set about renovating the cellar, storage area, and vineyard.



~ Tasting Notes ~

Intense purple color. The nose exhibits perfumes of mocha, vanilla and toast, elegant and at times very powerful.

The palate is rich with notes of ripened fruits. Delicate wine, very enjoyable young.



~ Winemaking ~

- A combination of traditional and modern wine-making methods used. Vinification in thermo-regulated cement tanks.
- Average age of the vines : 15-45 years
- The harvest : Hand picking into small crates with hand sorting
- Fermentation : Stainless steel vats
- Ageing : 12 to 24 months, 50% in French oak barrels, 50% in stainless steel vats

~ Viticulture ~

- Total surface of the estate is 8 hectares with maximum exposure to the sun.
- **70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon**
- Terroir is mostly clay limestone with parent rock outcrops
- Vine density: 6,600 to 8,350 vines per hectare
- Yield: 40-45 hectolitres per hectare
- Most of grapes are hand-picked into small crates.
- Initial sorting is done in the vineyard and the grapes are carefully gone over a second time on a sorting table in the cellar.



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