

# Lucaniacus 2018

## AOC Lalande de Pomerol

### ~ Background ~

Château Saint Andre Corbin is located in Bordeaux's smallest appellation just north of the village of Saint Emilion. Both the estate and vineyards date to the Gallo-Roman epoch. Letters from the Roman Consul and poet Ausonius to Rome indicate that wine from this estate was served at Julius Cesar's table in the 4th century. Archaeological evidence suggests that the current château is built over the original Ausonius Villa. (The famous Château Ausone did not exist prior to the 18th century.) Extensive archaeological excavations at Château Saint Andre Corbin have resulted in spectacular discoveries, including an intact Venus, which is in the Museum of Aquitaine in Bordeaux, and an intact Diana, which now resides in the Louvre Museum in Paris.

St. André Corbin is owned by the dynamic Saby family, who has been making wine on the right bank for 9 generations. Today, brothers Jean-Philippe and Jean-Christophe Saby, both of whom are experienced oenologists and agricultural engineers, own and manage the estate as well as numerous other family-owned chateaux in the St. Emilion region of Bordeaux.



Jean-Bernard Saby and his sons Jean-Philippe & Jean-Christophe



### ~ Viticulture ~

- Grapes : 100% Merlot.
- Density of 6,000 vines/hectare.
- Yield of 46 hl/hectare.
- Soil: Siliceous soils (sand, gravel...)
- Grapes : Manual harvest.
- 4 000 bottles produced.



### ~ Winemaking ~

- Use of sorting tables.
- Thermo-regulated fermentation.
- Malolactic fermentation.
- Pre-fermentation cold maceration.
- Light filtration.
- Ageing in French oak barrels for 15 months. 100% new barrels.



### ~ Tasting Notes ~

*It is a cocktail of black fruits and spices which invites itself from the nose, with a minty touch. The mouth takes up this register and develops a tender and supple matter, all in velvet and perfumes. Here is what will satisfy many amateurs around a cooked meat.*



### 92 points:

A high proportion of Cabernet Franc in this wine gives it both perfume and structure. The wine is still young, with its tannins and smoky flavors. Density and rich black fruits partner together. Drink from 2023.