



CHÂTEAU LASSÈGUE: VOLUPTY The sundials which adorn the facade of Château Lassègue bear witness to the exceptional sunshine enjoyed by the vines of this sumptuous 18th century property; they are the ones who embody the image of our wines. Lassègue is all the voluptuousness of Saint-Émilion wines. Planted on clay and limestone soils which provide fruit and minerality, the old vines benefit from a south/southwest exposure extending from the high slopes of Saint-Émilion. It is a wine that is both powerful and elegant, marked by the delicate aromas of Cabernet Franc, the concentration of old Merlot vines and a touch of Cabernet Sauvignon.

TASTING NOTES The Lassègue has a beautiful color. From the opening, the bouquet expresses remarkable freshness, then upon aeration evokes notes of nutmeg, white pepper and red fruits, all in a delicate and very airy harmony. In the mouth we find this very pleasant freshness and the tannins are already well melted. The ever-present expression of spices enriches the complexity which continues in a very beautiful balance. Endowed with a length full of energy and a vibrant finish, this wine also has a reserve of aromatic evolution.

WINEMASTERS Pierre Seillan and Nicolas Seillan
APPELLATION Saint-Émilion Grand Cru
SOIL Clay-limestone
AGE OF VINES 50 to 60 years

BLEND 60% Merlot, 35% Cabernet Franc, 5% Cabernet Sauvignon
ALCOHOL DEGREE 13.5° TOTAL ACIDITY 3.56 g/L p H 3.49
AGING 12 months in French oak barrels. 60% new wood

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.