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Non-contractual document

Château LASSUS 2014 MEDOC - CRU BOURGEOIS

OVERVIEW

Château Lassus, the Chaumont family property since 1967, was mentioned in the first edition of « Bordeaux et ses Vins » edited by Charles Cocks in 1850 and was already listed in the Féret 1939 edition as it had been classified Cru Bourgeois in 1932 for its "terroir" and quality of wines produced. The estate was taken over by the Paeffgen family in 2010 who has realized large investments since, to help the cru maintain its renowned status. The quality focus is realized by sustainable efforts in the vineyards and by strong selection process. Today, Stefan Paeffgen, passionate by wines and fallen in love with this charming property, is in charge of it.

VINEYARD

Soil: Clay-gravels.

Surface: 25 hectares

Location: The vineyard is located between the Bégadan village and the Gironde River in the Médoc.

Average age of the vineyard: 35 years

Grape varieties: 50% Merlot / 50% Cabernet Sauvignon

VINIFICATION

This wine is vinified by the traditional method, in thermo-regulated concrete and stainless steel vats, after a period of pre-fermentation maceration. Vertical pressing. Ageing for 12 months in new barrels, second-fill and third-fill barrels.

WINE TASTING

Dense and dark colour with bright and vibrant reflections. Intense nose with notes of blackberry jam, enhanced by well-integrated woody hints. The attack is wide and powerful. The mid-palate is marked by ripe and delicate tannins. The finish is long, with slightly vanilla-tinged black fruit flavours.

MATCHING FOOD AND WINE

Serve at 17-18°C with games, red meats, duck or lamb. This wine will be the perfect partner for a good selection of cheeses.

AGEING POTENTIAL

From 5 to 10 years

AWARDS

Neal Martin / Erobertparker: 90-OCT 2016 | Gold Medal Bordeaux 2016



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