

CHÂTEAU GRAND LISTRAC



THE STORY:

Paris, 1948. Georges Chagniat in charge of the purchases of the "Compagnie des wagonslits" (Railroads dining-cars) tastes, by chance, with a friend, a bottle of wine the label of which is Grand Lustrac 1945.

Interested, he decides to go at the property to taste it again, more seriously. Convincing tasting: he reserves 120 barrels (270hl), for the passengers to drink in the French railroad dining cars.

This true story is the beginning of the extraordinary blend between French railroads and Lustrac village. Starting in 1948, the "Compagnie des wagons-lits" will buy every single year Grand Lustrac wine.



THE WINE:

A true red « vin de terroir » from South West of France, Bordeaux region.

VINTAGE: 2011

CLASSIFICATION: AOC Lustrac Médoc

GRAPE VARIETALS:

60 % Merlot.
35 % Cabernet Sauvignon.
5 % Petit Verdot.

SOIL:

70 hectares of Pyrenean gravels and clay-limestone.

WINEMAKING:

Yield : between 40 and 50 hl / ha. Sorting of the grapes in the vineyard.
Medocan traditional vinification in thermoregulated stainless steel vats.

Ageing 12 months in oak barrels for 50% of the volume.

Blending signed by **Eric Boissenot**, "the oenologist of the Grands Crus" (Châteaux Latour, Lafite, Margaux, Léoville Las Cases, Giscours,...).

TASTING NOTES:

Beautiful lively and deep red color.

Polished sweet oaky nose with red fruits and hint of mint.

Attractive, limpid character, with pure fleshy fruit, plump and easy-going.
Lively, spicy finish.

REVIEWS:

- 2011 vintage: Bronze at Decanter contest (DWWA2014) + commended at IWC

(2010 vintage: Bronze Agricole Contest Paris 2012 + Bronze medal IWC 2012 ; 2009 vintage: gold Agricole Contest of Paris 2011 ; ... ; 2006 vintage: commended Decanter & IWC 2009 ; 2005 vintage: bronze medal International Wine Challenge 2007...)