



LASSÈGUE®

SAINT-ÉMILION GRAND CRU

CHÂTEAU LASSÈGUE: THE OPULENCE

Ornate sundials adorn the façade of Château Lassègue, a beautiful 18th century Château. This symbol of perfect sun exposure is the inspiration for our logo and represents the message of our wines. Lassègue is Saint-Émilion at its most opulent. Old vines grow on the south/southwest hills which are the prolongation of the Côte de Saint-Émilion, and whose soils of clay and limestone add exquisite minerality to their fruit. Rich, aromatic Cabernet Franc married to the dense concentration of old vine Merlot and seasoned with a touch of Cabernet Sauvignon results in a wine that is at once powerful and elegant.

2016 VINTAGE NOTES

The 2016 vintage was characterised by a mild and wet winter and spring, followed by warm, sunny and dry conditions from July through harvest. Despite the dry summer, the cumulative rainfall was relatively high throughout the growing season as a whole.

The clay-limestone soils' capacity to retain water from the early rains, combined with the deep roots of Château Lassègue's old vines, ensured that the fruit was able to develop evenly during the dry summer and most importantly during the warmest days in August. The mild temperatures at the start of the year and the frequent rains until June resulted in an early bud break, although a relatively late end to the flowering. The risk of mildew was elevated early in the season but controlled through attentive measures taken in the vineyards.

The dry and sunny summer helped the vines to flourish, resulting in perfectly healthy grapes at harvest. Apart from a few rain showers, the sunny weather continued through October and allowed us to harvest in excellent conditions between September 30 and October 20.

TASTING NOTES

The Lassègue 2016 is an outstanding vintage that displays concentration and power while retaining balance and freshness, showcasing the wine's clay and limestone terroir in the context of an exceptional year.

It displays a deep, crystalline color and a bright violet-ruby rim. The nose is expressive of crunchy ripe red and black fruits, flint, rose petal and violet.

The palate strikes immediately with a density of texture, balanced and lifted by bright acidity and freshness of fruit, which gives way to notes of spice underpinned by silky, elegant tannins. The long finish is driven by vibrant acidity, bright fruit, and a chalk dust-like minerality.

An outstanding vintage with excellent potential for bottle ageing.

Vigneron Pierre Seillan, July 2019

★ 2016

VIGNERON

Pierre Seillan

APPELLATION

Saint-Émilion Grand Cru

COMPOSITION

60% Merlot, 33% Cabernet Franc,
7% Cabernet Sauvignon

ALCOHOL

14.5%

TOTAL ACIDITY

3.1

pH

3.63

BARREL AGING

70% new French oak

SOIL

Clay, limestone

AGE OF THE VINES

40 to 50 years old