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## Château Lyonnat Cuvee Emotion 2010

CSPC# 749824

750mlx12

15.0% alc./vol.

SOLD OUT

### Grape Variety

100% Merlot

### Appellation

Lussac, St. Emilion

### General Info

Château Lyonnat covers 52 hectares on Lussac Saint-Emilion AOC. It is one of the oldest estates in the Lussac Saint-Emilion AOC. In 1615 Château Lyonnat belonged to the Bishop and that the treasurer of the Abbaye de Faise lived there. The estate was at that time made of more than 180 hectares, which explains the huge size of the current cellars and outbuildings. Most of the wine produced was for consumption of Vatican. For more than four centuries, the wines of Château Lyonnat have been enjoyed beyond our borders! Throughout the history of the château, the spelling of the name "Lyonnat" changed very often: going from Léonat to Lionat, then Lionnat and finally Lyonnat. In 1961, Château Lyonnat was acquired by Damase Milhade, grandfather of Gérard Milhade, the current owner.

### Vineyards

It is produced on 10 hectares of very old vines, on a limestone-clay soil. Vineyards are planted with 85% Merlot, 11% Cabernet Sauvignon, 4% Cabernet Franc. The different parcels extend along the limestone-clay slopes, benefitting from an ideal southern-southeastern exposure.

### Harvest

Manually harvested, with a rigorous selection at ultimate ripeness and severe sorting.

### Vinification/

Fermentation in thermo-regulated concrete vats. Short and frequent pumping over.

### Maturation

Long maceration to obtain excellent extraction of tannins. The malolactic fermentation in new barrels, and then aged in 100 % new French oak.

### Tasting Notes

The colour is intense, almost black. The nose is powerful, black currant, blackberry, with toasted notes and leather. The palate is fresh, with powerful tannins followed by further bodied, flavors of truffles.

### Serve with

Red meat, lamb, game or cheese.

### Production

3,333 cases made

### Cellaring

Drink now-2017. Decant & serve at room temperature.

### Scores/Awards

**89-92 points** - James Molesworth, Wine Spectator - Web Only 2011

**91-92 points** - James Suckling, JamesSuckling.com - Web Only 2011

**Gold Medal** - Concours General Agricole Paris 2012

### Reviews

*"Toasty but integrated, this offers alluring black tea and anise notes that weave through the plum, blackberry and fig fruit, with a polished finish. Score range: 89-92"*

- JM, Wine Spectator

