

LES CADRANS

de

LASSÈGUE

SAINT-ÉMILION GRAND CRU

PHILOSOPHY

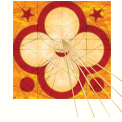
Located on the Côte de Saint-Émilion, the vineyards of Château Lassègue are blessed with both extraordinary soils and extraordinary south/south-west exposition to the sun. In discovering the unique micro-crus of the property, Vigneron Pierre Seillan realized he could produce more than one wine to showcase the diversity of the estate. Primarily a blend of Merlot and Cabernet Franc, Les Cadrans de Lassègue, the estate's second label, is refined and elegant, a beautiful and perfect expression of its fruit.

2012 VINTAGE

The 2012 vintage experienced a gentle winter that favored early bud break. Spring was a rainy one, encouraging healthy growth of the young vines. In the month of August the weather was ideal for grape maturation, and conditions were mild through harvest, which took place between October 5th and October 16th.

TASTING NOTES

The 2012 Cadrans is a bold ruby red in color. The enticing dark berry aromas and subtle notes of licorice and spice follow through to the palate, where they are perfectly balanced with silky tannins. This is an elegantly structured wine with a long, lingering finish.



★ 2012

VIGNERON

Pierre Seillan

SOIL

Clay and limestone

AGE OF THE VINES

40-60 years

COMPOSITION

90% Merlot, 7% Cabernet Franc,
3% Cabernet Sauvignon

ALCOHOL

13.0%

ACIDITY

3.42g

PH

3.75

BARREL AGING

10 months in 20% new French oak