Maison Ginestet Classique, AOP Lussac-Saint-Émilion 2022

FGI0252022

Maison Ginestet

— Bordeaux, France

Good value satellite Saint-à‰milion.

Production

Lussac is a village to the North West of Saint-à‰milion, granted appellation status in 1936. Predominately Merlot vines averaging 25 years of age grown on gravelly/clay soil. Grapes are carefully harvested before being destemmed and crushed and transfered to temperature controlled stainless steel tanks. Fermentation last around 10-15 days, with 7 days maceration.

Tasting note

A very classy Claret nose leads on to a ripe, flavoursome Merlot palate, smooth with a pleasingly long finish for such a good value wine.

Food Match

Fantastic with a classic Sunday roast and also good with lamb dishes.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Lussac-Saint-Émilion

Winemaker:
Guillaume Henimann

Grape Varieties:
Merlot 70%, Cabernet Sauvignon 25%, Cabernet Franc 5%

Suitable for:
Vegan

Bottle Barcode:
3251093213472