




LUCCIANUS

Cabernet Franc Amphore Lussac-Saint-Émilion AOC

www.vignobles-lassagne.fr

VARIETALS	100% Cabernet Franc
VINTAGE	2022
REGION	Lussac-Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Beautiful sustained deep purple color.
NOSE	Complex and rich bouquet with notes of intense fruit and spices.
PALATE	The palate is round and powerful, blending beautiful silky tannins with expressive earthy character and purity.
AGEING	Traditional malolactic fermentation in amphora followed by 12 months maturation in amphora.
PAIRING	Ideal with slow roast lamb shoulder, steak frites and feathered game. It would also work well with classic French bistro food.
READINESS FOR DRINKING	Ready now and for the next 10 years. Uncorking the bottle 2 hours before serving and eventually decant it.
RATINGS	4,4 
ORDER CODE	FR624