



CHATEAU LYS DE BESSEDE

Exclusive label design

Appellation: Saint-Emilion

Soil: Old sand on the first meter and clayey – calcareous underground. Slopes turned towards South.

Varietals: Merlot 60%

Cabernet Sauvignon 20%

Cabernet Franc 20%

Surface: More than 8 hectares

Age of vines: 40 years old on the average

Harvest: Mechanical with sorting in vat house

Vinification : in concrete and steel tanks with temperature control.

Aging: 6 months in tanks

Tasting

Bright red colour. Nice aromatic red berries on the nose. Supple, fine, velvety and balanced wine.

Serving conditions: Room temperature (18°)

Pairings: Meat, poultry, firm cheese.

Origin

Château Lys de Bessède is one of the four estates owned by Sir de La Tour du Fayet. Vines are planted on a soil partly composed of old sand through one-meter depth, and underneath, with clay and calcareous, giving, as it is commonly said, a 'hot terroir'

