



AOC Lussac Saint-Emilion

VINEYARD
SOIL
AVERAGE AGE OF THE VINES
GRAPE VARIETIES
PRODUCTION
WINEMAKER / CONSULTANT
WINEMAKING

AGEING



Didier Miqueu and Stephan von Neipperg acquired a magnificent vineyard with some of the best terroir in Lussac-Saint-Emilion in 2007.

The vines are located in an area of great archaeological interest encompassing the former Gallo-Roman villa of Lucciacus, from which the name Lussac is derived. Digs in the vicinity prove the property's ancient winegrowing vacation and long, rich history.

Château Croix du Rival has twenty hectares of vines, some of which are over 50 years old. The clay-limestone soil is entirely comparable with that of the Saint-Emilion plateau where the finest great growths are located (Ausone, Canon, and Troplong-Mondot).

The Croix du Rival ("Rival Cross") overlooks the vines. Such crosses are numerous in Saint-Emilion and helped mark the way for pilgrims going to Santiago de Compostela.

15 ha

Clay-limestone plateau

25 years

80% Merlot, 10% Cabernet Franc and 10% Cabernet Sauvignon.

72 000 bottles

Stephan von Neipperg

Indigenous yeast, maceration lasting 3-4 weeks in temperature-controlled concrete vats. Extraction with pigeage (breaking up the cap) and pumping over. Malolactic fermentation in barrel.

On the lees, in 30-40% new french oak barrels, 12-18 months.

FOCUS ON ... Château Croix du Rival 2009

Croix du Rival produces a great Merlot-based wine typical of the region's finest terroirs. It can unquestionably hold its own against the best grands crus in Saint-Emilion.

This wine is with powerful aromas of red fruits, soft tannins and well balanced structure.

PRODUCTION 60 000 bottles

YIELD 36 hl/ha

BLEND 10% Cabernet Franc 10% Cabernet Sauvignon 80% Merlot

ALCOHOL 14%

AWARDS



Concours des Meilleurs Vins Français aux USA
MAM 2011
AUGUST 14-16



AWC VIENNA Int'l Wine Challenge
2011
OVI GOLD

PRESS

Wine Spectator JM 89