



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).

In this vineyard, Stephan von Neipperg identified two outstanding plots with quite light clay and gravel soil over limestone subsoil that comes to the surface in places. Their very old Merlot and Cabernets Franc vines produce the grapes used in Le Rival, only released in great vintages.

4 ha

Clay-limestone plateau

55 years

80% Merlot, 20% Cabernet Franc

12 000 bottles

Stephan von Neipperg

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 100% new french oak barrels, 18-24 months.

FOCUS ON ... Le Rival 2010

Outstanding quality grapes are picked from two plots totalling just under 4 hectares. Every year, the wines they produce confirm their incredible potential: power and length, structure, good balance, soft tannins, complex aromas, and a persistent aftertaste. We have found what we hoped for: a very great wine that will confidently hold its own among the other great right bank wines with more exalted pedigrees.

PRODUCTION 10 000 bottles

YIELD 32 hl/ha

BLEND 90% Merlot, 10% Cabernet Franc

ALCOHOL 15%

PRESS

Wine Spectator JM 88-91/100

"A beam of cherry, red currant and raspberry has superfresh acidity and a mouthwatering mineral edge taht focuses the finish. More pure than dense." Jales Molesworth - 2011

