



The Lanessan estate has belonged to the Bouteiller family since the 18th century. Eight generations of the same family have lived here. The vineyard consists of 45 hectares (110 acres) of vines within a larger single 80-hectare (200-acre) plot.

It is located at Cussac-Fort- Médoc near Saint-Julien in the Haut-Médoc appellation area and runs from east to west over a mound of deep Garonne gravel. The average age of the vines is 35 years. They are surrounded by 145 hectares (360 acres) of forest with a mixture of trees including cork oaks, Northern Red Oak, pines and poplars.

1% Cabernet Franc - 60% Cabernet Sauvignon - 35% Merlot - 4% Petit Verdot

"The challenge is to remain loyal to this lovely terroir, while adapting to the expectations of consumers.

It's a long-term undertaking and we will be successful through the quality of our wines and by building a strong brand."

Paz Espejo, Château Director

Contact

Paz Espejo took over the management of Château Lanessan in August 2009, following on from Hubert Bouteiller. This change at the top is in line with the family's firm ambition to bring new leadership to the property. Since she took the reins, Paz Espejo has worked to improve quality in the vineyard and in the wines with a sustainable, environmentally friendly approach. She is also focussed on boosting sales with a clear advertising strategy that aims to build the estate's reputation and that of its wines.

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- 1793 _ Jean Delbos, a Bordeaux wine merchant bought the property, made up at the time of 24 ha (60 acres) of vines.
- 1907 _ Marie-Louise Delbos, Jean Delbos's grand-daughter, married Etienne Bouteiller.
- 1960 _ Their son, Jean Bouteiller, gradually increased the size of the vineyard up to 80 hectares (nearly 200 acres), including the 45-hectare (110-acre) Lanessan vineyard.
- Bertrand Bouteiller handed over the management of and responsibility for the property to his brother Hubert.
- The estate's second wine "Les Calèches de Lanessan" was launched.
- Having taken over from his father Jacques, Eric Boissenot became the estate's resident consultant 2004 oenologist. With Eric on board, there was a marked change in the quality of the estate's wines, which are now more modern and elegant in style, and a better expression of this wonderful stony terroir.
- Hubert Bouteiller retired after 30 years at the head of the estate and was succeeded by 2009 Paz Espejo as manager.
- Many changes were made to the technical processes both in the vineyard and in the cellar: soil analysis and tilling, leaf removal, ripeness, winemaking and ageing.
- The estate decided to apply the Environmental Management System launched by the CIVB with the ambition of making its winegrowing sustainable and environmentally friendly as well as setting itself the objective of achieving ISO 14001 certification by 2014.
- For the 2012 harvest, a new fruit selection table incorporating an ultramodern optical sorting system 2012 _ was purchased and put into use.
- ISO 14001 group certification, recognising the effectiveness of the Environmental Management System 2014 _ in place as well as Level 3 certification as a business of High Environmental Value, the highest level existing today in recognition of the application of good practices in the running of the estate.
- 2015 _ The property solicits advice from Hubert de Boüard, the owner of Château Angélus, who contributes his know-how and skills in vine husbandry in support of Paz Espejo and Eric Boissenot, the estate's established oenologist.



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Harmonious, elegant, rich

Château LANESSAN

Haut-Médoc AOC

Blend of Cabernet Sauvignon, Merlot and Petit Verdot.

32 hectares (79 acres) of 30-year-old vines growing in deep Garonne gravel beds.

Mechanically harvested when the fruit is optimally ripe. It is sorted with optical screening equipment.

Fermented in coated concrete tanks equipped with temperature control. The winemaking techniques, pumping over, rack and return are used according to the needs of the vintage and the fruit.

> Multilayered, elegant nose. Lovely structure on the palate with fleshy tannins and a long finish.

More-ish, chewy, fresh

Les Calèches de Lanessan

AOC Haut-Médoc

Blend of Cabernet Sauvignon, Merlot and Petit Verdot.

13 hectares (32 acres) of 20-year-old vines growing in deep Garonne gravel beds.

Mechanically harvested when the fruit is optimally ripe. It is sorted with optical screening equipment.

Fermented in coated concrete tanks equipped with temperature control. The winemaking techniques, pumping over, rack and return are used according to the needs of the vintage and the fruit.

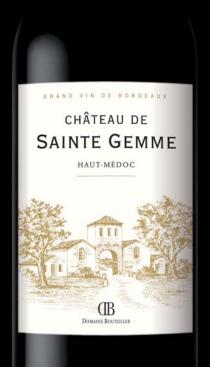
More-ish, fruity nose. Silky, chewy tannins.

Attractive fresh and aromatic finish.



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Fruity, supple, immediate enjoyment

Château de Sainte Gemme

AOC Haut-Médoc

Blend of Cabernet Sauvignon, and Merlot.

8 hectares (20 acres) of 20-year-old vines growing in sandy clayey gravel.

Mechanical harvest. The fruit is sorted with optical screening equipment.

The juice is fermented at low temperatures to keep its freshness and fruity aromas. Vatting is short to keep the wine supple and the tannins round.

Fruity nose of berries and cherry with a slight peppery hint. Velvety, chewy tannins. Sustained finish of red fruit jelly and blueberry.

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Fleshy, spicy and more-ish

Voyage de Lanessan

AOC Haut-Médoc

Blend of Merlot, Cabernet Sauvignon and Cabernet Franc.

Merlot and Cabernet Franc from carefully selected plots of clayey gravel and Cabernet Sauvignon grown on sandy gravel.

Mechanical harvest. The fruit is sorted with optical screening equipment.

The juice is fermented at low temperatures to keep its freshness and fruity aromas. Vatting is short to keep the wine supple and the tannins round.

Luscious aromas of black fruit and sweet spice.

Silky and fleshy on the palate with a chewy finish and hints of liquorice and red fruit compote.



