

## LE PETIT LOUSTEAU Médoc



### PRESENTATION

In 1962, Danielle and Serge Segond buy Château Lousteauneuf from the de Lestapis family, négociants in Bordeaux. Then the first vines are planted, the grapes are brought to the cooperative cellar.

In 1993, Bruno Segond decided to build a new winery and devote himself entirely to making the best possible wine. He invested heavily in a new vat room, barrel cellar, state of the art winemaking equipment, and a well-insulated bottle storage facility. His sole aim: to produce a high quality wine.

### TASTING

This wine is very aromatic, accessible, thirst-quenching and convivial.

The plots that produce Le Petit Lousteau have clay-gravel soil (ideal for Cabernet Sauvignon) and deep clay soil (ideal for Merlot).

### TECHNICAL INFORMATION

**Soils :**

loam sand and gravels

**Surface of the vineyard :**

28 hectares.

**Grape varieties :**

50% Cabernet Sauvignon and 50% Merlot

**Harvest :**

mechanical harvest. Reception of the grapes on sorting table by a qualified staff. Total de-stalking followed by a crushing

**Vinification :**

prefermentary cold maceration during one week, pigeage during the maceration and the wine making

**Maturation :**

80% in barrels and 20% in vats