

# JULES LEBÈGUE ÉLÉGANCE

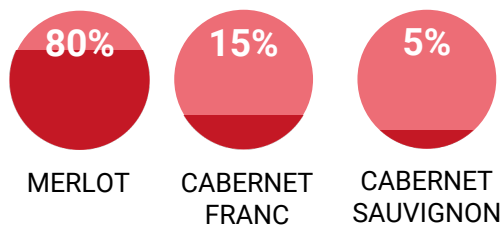
## BORDEAUX

Jules Lebègue, a leading Bordeaux wine merchant since 1828, makes its wines from vines planted on the best terroirs along the left and right banks of the Gironde. With its recognizable red ribbon labels, this range is a tribute to the architectural heritage of Bordeaux, to the wine tradition of the region, and to the bourgeois values that have made the reputation and quality of Bordeaux wines throughout the world.

The environment is at the heart of our sourcing: our partners show clean hands regarding their cultural practices. We favor our long-time partners and supervise them throughout the year and during the winemaking. Therefore, we chose to certify our range with the HVE3 label.

### TASTING

Brilliant deep red colour with ruby red hues. A striking bouquet with notes of red fruit such as wild strawberries, raspberry and hints of blackberries. Very smooth on the palate, offering freshness and notes of fruits. This wine offers an excellent, supple and enjoyable aromatic structure, with long lasting finish.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils, mainly located in the Entre-Deux-Mers (between the Garonne and Dordogne) or in the Northern zone of Gironde department. Average age of the vines: 25 years.

**Viticulture & harvest:** We are committed to cultivating the vines with respect for the terroir, the plant and the life of the soil. Disbudding, leaf removal according to the parcels and the vigour of the vine. Mechanical harvest at optimal maturity with careful sorting of the berries. We tend to pick early compared to our neighbours to keep the freshness and fruity aromas in the juice.

**Winemaking & ageing:** Traditional Bordeaux-Style winemaking. Maceration at controlled temperature. Slow and frequent pump-overs. Fermentation in stainless steel tanks. No barrel-ageing.

### CERTIFICATIONS



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### TASTING

Clear pale yellow colour. An elegant nose with aromas of grapefruit and lemon. Great vivacity on the palate, wonderful freshness and perfect balance between sweetness and acidity, enhanced by subtle oaky notes bringing roundness and aromas of brioche and white peaches.

80%

20%

SAUVIGNON SÉMILLON

**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils from the Entre Deux Mers. Ideal to preserve the freshness of the Sauvignon Blanc. Average age of the vines: 20 years.

**Viticulture & harvest:** We are committed to cultivating the vines with respect for the terroir, the plant and the life of the soil. Mechanical work of the soils, and agroecological principles are the basis of our viticulture. Optimised harvest dates. Mechanical harvesting in the morning to ensure maximum freshness.

**Winemaking & ageing:** Maceration on the skins, fermentation in heat controlled stainless steel tanks at a maximum of 18°C. Fully inert atmosphere in the tanks to ensure conservation of all the aromas. Matured in stainless steel tanks and a small amount in French oak.

### CERTIFICATIONS





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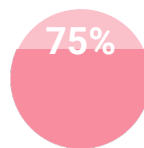


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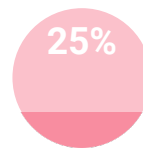
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### TASTING

Beautiful crystal-clear colour with pale rose hints. Complex nose of fresh raspberry and citrus aromas. Full-bodied, with a supple attack, the mouth evolves on white fruits, litchi, with a great liveliness. Long-lasting aromatic finish.



MERLOT



CABERNET  
FRANC

**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay and limestone on well drained slopes with a good exposure. Average age of the vines: 25 years.

**Viticulture & harvest:** We are committed to cultivating the vines with respect for the terroir, the plant and the life of the soil. Mechanical work of the soils, and agroecological principles are the basis of our viticulture. Mechanical night harvesting to limit oxidation. Selection of the grapes on the plot.

**Winemaking & ageing:** Receipt of the grapes under CO2 to limit oxidation. Direct pressing with pneumatic press. The juice is kept over 8°C for 48 hours and then settling. Deposits are then filtered and blended according to tasting. Cold fermentation (18°C) to preserve fruity and fresh aromas. The wine is then aged 6 months on stainless steel tanks.

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# JULES LEBÈGUE ÉLÉGANCE

## MÉDOC

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### TASTING

Deep intense color with ruby brilliance. The nose has wild fruits, plums and blackcurrants, with hints of menthol and spices. On the palate, the wine is full of substance and rich. Tannins are soft, with pleasant freshness behind.

50%

MERLOT

50%

CABERNET  
SAUVIGNON

**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clayey-limestone plateau on the top of the hills with limestone subsoil. Gironde gravel plots alongside the Gironde Estuary. Our partners winegrowers are all committed to sustainability and agroecology in the Médoc vineyard.

**Viticulture & harvest:** We are committed to cultivating the vines with respect for the terroir, the plant and the life of the soil. Disbudding, leaf removal according to the parcels and the vigour of the vine. Grapes are picked mechanically, and carefully sorted upon arrival at the winery.

**Winemaking & ageing:** Pre-fermentation maceration at a cold temperature for 48 hours. Fermentation begins with progressive increase in temperature of the must. In the middle and end of fermentation, gentle extraction is the preferred technique, with two to four pumping over per day. Up to 30% of the wine is matured in barrels (2<sup>nd</sup> and 3<sup>rd</sup> year) for 12 months.

### CERTIFICATIONS





# JULES LEBÈGUE ÉLÉGANCE

## LUSSAC SAINT-ÉMILION

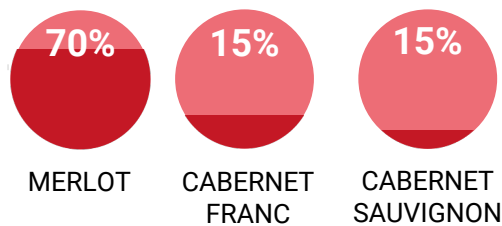
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### TASTING

Deep red color with violet hues. Still young nose of appealing red fruits, especially blackcurrant. The wine is structured, with polished tannins and focuses on the aromatic of fresh fruits with balance and a nice, round finish. This is a modern style Bordeaux, Merlot driven and remarkably drinkable even in its youth.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Alternating plateau and ancient clay-limestone slopes on light soils with traces of silt, just North of Saint-Emilion. Vines of 30 years on average.

**Viticulture & harvest:** We are committed to cultivating the vines with respect for the terroir, the plant and the life of the soil. Mechanical work of the soils, and agroecological principles are the basis of our viticulture. Grapes are picked mechanically, and carefully sorted upon arrival at the winery.

**Winemaking & ageing:** Traditional Bordeaux-style winemaking process, with destemming. Vinification at a controlled temperature of 28°C. Post-fermentation maceration at 30 ° C. Traditional ageing in stainless steel vats for 6months. No barrel-ageing or oak : this cuvee is crafted to be enjoyed in its youth.

### CERTIFICATIONS



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## SAINT-ÉMILION

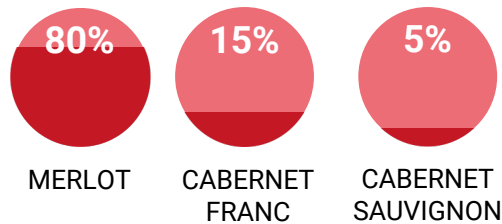


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### TASTING

Nice ruby red colour with purple hues. Open nose of red fruits. Pleasant concentration in the mouth with fine and well-balanced tannins. Explosion of red fruits on the palate, with a nice sweetness. Elegant, gentle and harmonious wine.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Flat and West-facing hills, with clay-limestone soils, surrounded by the famous plateau of Saint-Émilion.

**Viticulture & harvest:** We are committed to cultivating the vines with respect for the terroir, the plant and the life of the soil. Mechanical work of the soils, and agroecological principles are the basis of our viticulture. Grapes are picked mechanically, and carefully sorted upon arrival at the winery.

**Winemaking & ageing:** Traditional winemaking process, plot-selection and controlled temperature. Cold and short pre-fermentation maceration, gentle pumping-overs to extract the best aromas and tannins of the grapes. Hot post-fermentation maceration to add roundness and complexity. Ageing in stainless steel and concrete vats. No addition of oak or barrel ageing.

### CERTIFICATIONS

