



CHÂTEAU DE *Lisennes*

BORDEAUX SUPÉRIEUR

Lisennes is centrally located in Bordeaux's prestigious heart, in the village of Tresses about 9 miles east of the city of Bordeaux. A 12th-century property sale document easily attests to the awesome viticultural history of this property. More importantly for present day Bordeaux consumers, Jean-Leon Soubie purchased Lisennes in 1938 and his descendants have passionately nurtured the property for four generations. Current owner/oenologist Jean-Pierre Soubie runs Lisennes and, aided by his son Jean-Luc and an expert team, oversees winemaking at the estate.

This part of western Entre-Deux-Mers benefits from a gentle oceanic climate that nurtures the vines throughout the year. Winters are comparatively mild, springs are usually early, and hot summers are tempered by long, warm autumns. The vineyards feature two soils: those of high silty texture (fine/coarse silts that require detailed vineyard work to maintain properly aerated soils), and those of clay-silica with limestone (excellent structure that encourages easy vine growth). In fact, the Lisennes name most probably derives from these soils, from the old French "lise" used by Rabelais in 1546: "Icelle terre par sa substance est grasse, forte, lise et dense et retient l'humidité," or "This earth is rich in substance, muddy, dense and retains its moisture."

Pre-fermentation at the estate generally lasts 24–48 hours before bleeding (20-30%), and fermentation occurs in temperature-controlled stainless over 2–3 weeks. Bordeaux Supérieur is aged 12 months in oak barrels before being bottled at the Château. Surrounded by the estate's 53 hectares of vineyards, the château itself is a U-shaped 18th-century building called a "Chartreuse" favored by Carthusian monks during this period. In 1785, just before the French Revolution (1789-1799), then-owner Jean Laporte added the magnificent wrought iron gate that has become the estate emblem.

Château de Lisennes has achieved two important environmental certifications. "Agriculture Raisonnée" confirms and celebrates Lisennes's commitment to sustainable agriculture. "Terra Vitis" recognizes the estate's environmentally-conscious priority to protect natural habitats from pollution, ensure comprehensive traceability from vine to bottle, and eschew all pesticides and treatments not deemed absolutely required. And Château de Lisennes continues to expand and fine-tune this system, an approach that ensures perfect, healthy harvests and fine, reasonably-priced wines without forcibly sacrificing the integrity of the natural world that sustains us all.

CRÉMANT Crémant de Bordeaux

Overwhelmingly Sémillon (80%) blended with equal parts of Cabernet Franc and Muscadelle.

CHÂT DE LISENNES Blanc Entre-Deux-Mers

Sémillon (45%), Sauvignon (35%), and Muscadelle. *Enticing nose, vibrant fruit, and crisp finish.*

CHÂT DE LISENNES Cuvée Tradition Rouge Bordeaux Supérieur

Merlot (50%), Cab Sauv (30%), and Cab Franc. *Bold nose of red and black berries with subtle toast; full, supple palate with fine underlying tannic structure, some softness from the oak; this classic yet expressive red delivers flattering fruit and considerable Bordelais character at a modest price.*

*Decanter Magazine: **Bronze Medal** "Ripe, savoury notes, a hint of thyme. Rush of damson and cherry on palate, controlled by good length."*



Thank you for your time and for your interest in Connoisseur wines.