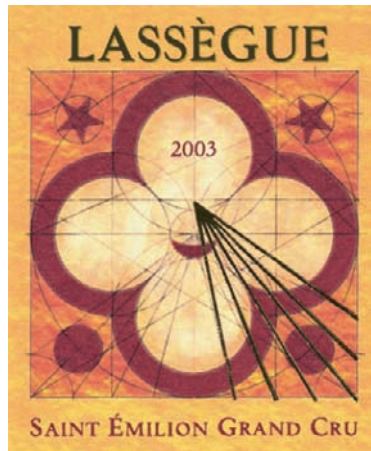


B-L-U-E Reviews

Anthony Dias Blue



92
points

Wine of the Week

Lassègue 2003 Grand Cru Saint Emilion (\$50). Jess Jackson picked a difficult vintage to make his first Saint Emilion but his new chateau has yielded a lovely, ripe (but not too ripe) wine bursting with clean plum and fresh acidity; it is long, pure and beautifully balanced and showing rich fruit, soft oak and excellent breeding. An auspicious debut. Gorgeous package.

www.chateau-lassegue.com
-Blue Lifestyle, August 2006

Why Not Golf?

Jess Jackson and Château Lassegué

Did you know Jess Jackson was retired? Evidently, neither did he. Though he officially announced his retirement as chairman of Kendal-Jackson Wine Estates in 2001, Jess is still very much on the go, with properties the world over – Villa Arceno in Tuscany, Calina in Chile, Yangarra Park in Australia and ever increasing ownership in California (hello Freemark Abbey, Byron and Arrowood). Château Lassegué represents the first Jackson property in France.

Jess and his wife Barbara Banke have partnered with old Bordeaux hand Pierre Seillan and his wife Monique to produce Lassegué, as well as second wine from the same property, Château Vignot. Pierre has been making wine with Jackson since 1997 and is responsible for some of the flagship California projects, including Vérité and Archipel, both Bordeaux-style red blends. Before that, Seillan spent two decades as the technical director and winemaker at seven different Bordeaux châteaux.



Jackson is a viticultural bloodhound who can sniff out great terroir from a helicopter flyover. This estate in Saint-Émilion was purchased from the Freylon family. Monsieur Freylon, an expert viticulturist, planted the 60 acres of vineyards between 30 and 45 years ago. The vineyards have an ideal exposure that allows them to be bathed in sunlight all day long. Two restored sundials are featured prominently on the property and have been adopted as the emblem of Château Lassegué.

Though 2003 was a difficult first vintage because of the extreme heat, the '03 Lassegué (\$50, 92 points) is a lovely, ripe – but not too ripe – wine bursting with clean plum and fresh acidity. It's long, pure and beautifully balanced, showing rich fruit, soft oak and excellent breeding. With a typically Right Bank encépagement of 65% Merlot, 30% Cabernet Franc, and 5% Cabernet Sauvignon, the 2003 is long, pure and beautifully balanced, showing rich fruit, soft oak, and excellent breeding. This is an auspicious debut wrapped in a gorgeous package. The 2003 Château Vignot is bright and edgy with nice mineral and spice complexity wrapped around clean, balanced fruit with a long, smoky finish.

Not bad for a guy who's retired.

Château Lassegué wines are distributed by Regal Wine Company.