Seillans bring passion, history and winemaking.

Above: Pinotche’s Steak Bordelaise with fench Fle. Left: Monique Seillan says her husband, Pierre, sticks to a philosophy of harvesting grapes black-by-black according to variety, soil type and sorted to ensure only the finest fruit is kept.

In 1970, Lucien Escoffier purchased the Chateau Lassagne, which the Seillans now own. It is in the Haut Minervois. The 82-year-old, 300-acre estate produces 16 different wines.

Chateau Lassagne artisans of wines that are ready to drink today and to age with grace.

The next generation

Monique Seillan says she and her husband have a love affair with winemaking that each of the others. 70 percent of their productions seem to have rubbed off on their children. Nicolas and Jehane work with the Chateau Lassagne. Nicolas is the financial man of the business and Jehane is completing her studies in viticulture. A trio of vines

Pierre Seillan has a unique approach to winemaking. He has planted the same varieties of grapes — merlot, cabernet franc and cabernet sauvignon — in Napa, St. Emilion and Tuscany. Although the conditions of the vineyards are different in each country, the one thing the properties have in common is soil that is extremely favorable to growing grapes. Management of the vines is labor-intensive. His philosophy is that grapes are harvested black-by-black according to variety, soil type and for the best wines only the finest fruit is kept. The grapes — still unsorted by blocks — are then subjected to a cold soak pre-fermentation to encourage better extraction of color, aromatics and flavors. Clarett-based wines are transferred into 225-liter hogsheads for aging.

La Tour, St-Junien Grand Cru, 2007 is made up of 60 percent merlot, 35 percent cabernet franc and 5 percent cabernet sauvignon. Old World echoes, New World technology in the hands of skilled masterwinemakers.

In a recent article about wines that are ready to drink today and to age with grace.

Photos by Douglas Mccarthy of Daily News

Wine importer Monique Seillan was in town a few weeks ago to do wine tastings. She, her husband, Pierre, and another couple purchased Chateau Lassagne in 2001, it brought the Seillans back to their home country of France, at least for part of the year.

Pierre Seillan is a grower and producer of wines that are ready to drink today and to age with grace.