

Wine Articles

\$15-\$19.99 (7)

\$20-\$29.99 (6)

Ask Vino Joe (1)

Bag-in-Box (1)

cocktails (1)

Everyday Wines (33)

Free Wine Stuff (5)

Great Values (44)

Latest (29)

Luxury Wines (over \$75) (1)

Red Wines (101)

Rose Wines (10)

Sparkling Wine (6)

Uncorked (12)

Under \$10 (8)

Under \$15 (15)

Website Reviews (2)

Weekend Wines (28)

White Wines (37)

Wine and Food Matching (13)

wine and health (1)

Wine Basics (5)

Wine Blogs (4)

Wine Book Reviews (3)

Wine Buying (7)

Wine Events (1)

Wine Gifts (23)

Wine Gifts & Gadgets (4)

Wine Grapes (3)

Wine News (6)

You are here: [Home](#) / [Wine Reviews](#) / [Luxury Wines \(over \\$75\)](#) / [Red Bordeaux Wine Review: Chateau Lassegue](#)

## Red Bordeaux Wine Review: Chateau Lassegue

may 25, 2013 by [joe janish](#) · [leave a comment](#)

Chateau Lassegue 2005 | Saint-Emilion, Bordeaux, France



Wow. That's the initial impression on the nose, which is generous with aromas of numerous black fruits, spices, mineral, and earth tones. I could sit here and smell the wine all day, the fragrance is so lovely – and continuously evolving. Which takes me to a vital point: decant this wine, several times.

At minimum, I recommend "triple decanting," which means, pour the wine out of the bottle and into a clean, dry, glass vessel – such as a decanter – then pour it into another vessel (or, back into the bottle, using a funnel), then pour it back into the decanter, then repeat the cycle one more time. This back-and-forth effort from one container to the other will aerate the wine, allowing the deep aromas and delicious goodness to begin to emerge.

I say "begin" because this wine is still quite young, despite being eight years "old." There are many layers to this complex juice, and only a hint of them are showing themselves right now. Generally speaking, I like to drink high quality (read: expensive) wines when they're younger than most serious enophiles and critics would recommend, but in this case, even I would stash this in a cool cellar for another four or five years – at minimum. I'm certain this wine will continue to develop and mature for 10-15 years at least before it starts a descent.

As with all wines I've tasted by winemaker Pierre Seillan, Chateau Lassegue is perfectly balanced. In other words, the full-flavored, complex fruit is wrapped tightly – and preserved – with ample, appropriate levels of ripe (but not harsh) tannins and lively (but not sharp) acidity. This is a huge wine that is just beginning to take baby steps toward childhood, and you can experience the layers by decanting and tasting the wine over the course of a long evening – this is one to contemplate. Personally, I triple-decanted and then poured 2-3 sips at a time, every 15-20 minutes; the aromas and flavors opened up, evolved, and became increasingly appealing throughout a period of four hours. And here's the best part: though it is young and tight, it can be very enjoyable right now with food – I enjoyed it with a filet mignon (it would be even better with a fattier cut, such as a ribeye or prime rib).

I'm not sure how easy it is to find 2005 Bordeaux from any producer – it has been hailed as the "vintage of a lifetime" by some of the most respected critics – but if you see Chateau Lassegue 2005, and can afford the price tag, I highly recommend you purchase whatever you can without hesitation.