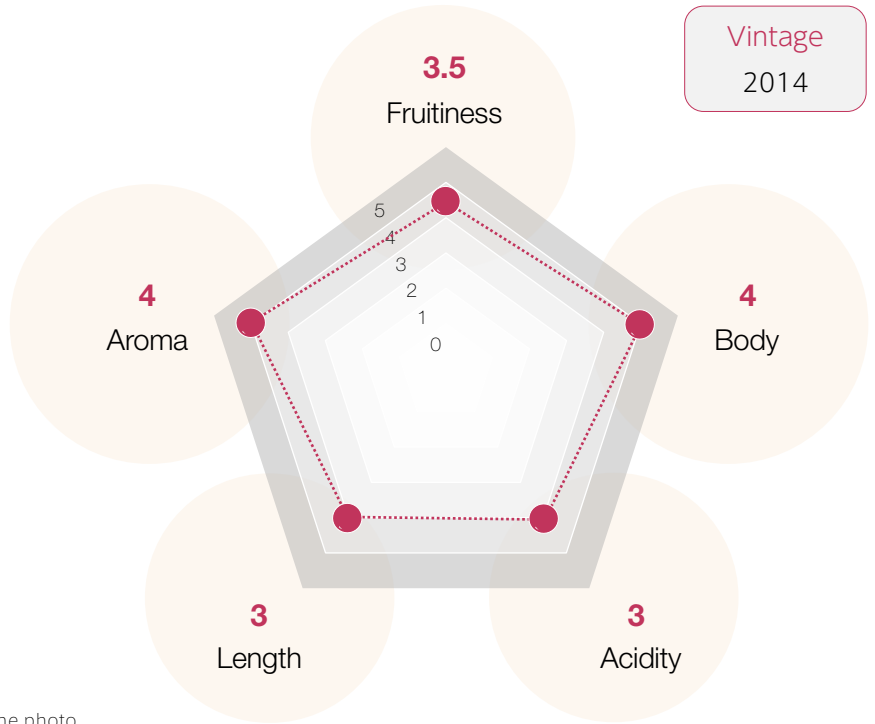


# Lumière

## Chateau Lumiere Rouge



Vintage  
2014



The vintage of the wine for tasting may differ from that in the photo.

### Aroma/Flavour/Taste

Concentrated bright ruby colour  
Delicate berry fruitiness integrated with cigar box, cedar wood,  
and soft but firm tannin  
Elegant as Bordeaux style earthy aged bouquet

### Grape Variety

Merlot/ Tannat  
Cabernet Sauvignon

### Area of Production



### Suggested Foods for Pairing

Black truffle lamb rack with lamb juicy  
Cinnamon Pork casserole

### Recommended Serving Temperature



### About the Vintner and Wine

- Lumière is a long-established winery in Fuefuki, Yamanashi Prefecture, boasting a history of over 130 years.
- It has won many awards at international wine competitions.
- Since its founding, it has remained in the same location and been passed down from generation to generation of the same family. The current owner is the fifth generation.
- It has Japan's first underground fermentation tank, which was completed in 1901 and is still in use today. Limited edition wines made in this tank are available as Ishigura Wine.
- Lumière's motto is "cultivating authentic grapes to create authentic wines".
- The winery uses grass cover crop and no-tillage systems to cultivate grapes in a manner that is closer to nature.
- It produces Chateau Lumière, its flagship brand, and Histoire (meaning history).
- Its sparkling wines, which are produced using traditional methods of the Champagne region of France, are notable for their fine and delicate bubbles.
- Taking a "boutique winery" approach, it offers various attractions that can be enjoyed on a day trip.
- It also has a French restaurant onsite where you can enjoy food made using ingredients sourced locally from Yamanashi Prefecture.



Lumière Winery  
Shigeki IWAMA