

CHATEAU TOUR PRIGNAC

MÉDOC



Château Tour Prignac stands in the village of Prignac-en-Médoc, taking its name from the towers which adorn the structure. Its long history began in the 16th century, under the manorial administration of the Seigneurie de Lesparre. In 1856, M. Seignouret constructed the Château itself, and developed winemaking activity on the estate to a considerable level. The property was sold in 1935 to Spanish Army General Duke Del Infantado and Francavilla, a sale which marked the start of a dormant period for the Estate's wines. 1973 saw a re-awakening of the vineyards, when the property came into the hands of the Castel Family; they immediately embarked upon a large-scale programme of renovation and modernisation. Today, Château Tour Prignac stands within one of the largest estates in Médoc, and is proud to possess a vineyard specifically re-designed with quality in mind.

THE VINEYARD

The Estate is made up of 300 hectares of vineyards, fields and forests. Completely redesigned and replanted by Yannick Gay and his team, the vineyard achieved its full potential from the 2003 vintage. The 147 hectares of vineyard belonging to the property are now on a par with the "grand" estates, boasting a density of 7,200 plants to the hectare. The vines have now been replanted in the warmest plots to help bring them to perfect ripeness. The characterful chalky clay of the terroir guarantees the excellence of our grapes.



THE CELLAR

An ambitious modernisation programme was also undertaken in the winery. The stainless steel maturing vat, tailor-made for this vineyard, is fully temperature regulated and takes into account the precision needed during vinification to preserve the full character of both grape variety and terroir. There are two blending vats, each with a capacity of 1,400 hectolitres, to guarantee perfect homogeneity. Increased use of technology, however, has certainly not had an adverse effect on the fundamental traditions of the Médoc. Maturing takes place using french oak barrels, and can last between 10 and 14 months, depending on the vintage; the balance of fruit and oak is the deciding factor. Finally the wines are fined and filtered with the greatest of care.



BEHIND THE SCENES

Yannick Gay has been managing the estate since 1979. A consummate professional, Yannick belongs to the winemaking tradition of creating wines for pure enjoyment. A man of the soil, he confides, "It all begins with the grape. Our most crucial task is to pinpoint the moment of perfect ripeness. Everything we do subsequently in the winery and during the maturing process consists of recognising and respecting the effort expended on the vines." A highly committed individual, he also states that, "You have to love this job! Each vintage is like giving birth - we do all we can to make sure it's a beautiful baby."



Since 2008, the wines have been made under the expert guidance of Médoc specialist **Eric Boissenot**. He comes with a string of accolades to his name: he is consultant oenologist to such properties as Château Latour, Château Margaux, Château Lafite-Rothschild, Château Mouton-Rothschild and Château Palmer. For Eric Boissenot, a wine's key features are its balance, its elegance and the quality of its fruit.





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VINTAGE FOCUS: 2015

Climate

2015 was an outstanding year, both for quality and quantity.

- Winter was very much as expected - rainy for the first two months, then cold from mid-January to mid-February. A warm, dry spring followed, bringing near-perfect flowering.
- June was like high summer: the hottest in the Aquitaine region for over a century. All in all, perfect for encouraging the first two features of any good vintage: early, rapid and uniform flowering and fruit set.
- Drought conditions and high temperatures at the end of June and in July slowed vine growth.
- The third requirement for a good red wine vintage is a halt in vine growth; this was noted at the start of veraison.
- September and October were cool, sunny and dry, leading to a calm, relaxed harvest - the final two requirements for a successful vintage.

Vineyard management

- Early bud-break.
- Rapid growth, perfect fruitset.
- Foliage thinned on one side at the beginning of June.
- Fruit reached the peak of ripeness.

Vinification and Blending

- The focus for this vintage was on flavour.
- Alcoholic fermentation temperatures (27-28°C) were meticulously controlled to preserve the integrity of the fruit.
- A lengthy period of maceration (28-30 days) helped to develop tannic structure.
- 25% aged in new French oak barrels.

HARVEST DATES

Merlot: 28th September - 2nd October
Cabernet: 5th - 9th October

BLEND

56 % Merlot
44 % Cabernet Sauvignon

TERROIRS

Chalky clay and gravel

OUR EXPERTS SAY



Yannick Gay
Manager



Alain Reynaud
Winemaking Consultant

« We took meticulous care with these vineyards - planted to Merlot and Cabernet only - using responsible methods; this allowed us to harvest the grapes at optimum ripeness. Ageing progressed in barrels, giving the wine aromatic notes of blackcurrant and Bigarreau cherries, with smooth, creamy tannins to caress the tongue. Setting a new standard for 2015! »

CELLARING AND SERVING

- t° 17° C
- T 10 - 15 years
- % 13.5% vol
- 1 1 hour

TASTING NOTES

- Château Tour Prignac shows a beautiful dark ruby red colour.
- Ripe red fruit on the nose with a delicious touch of spice.
- A smooth, creamy attack leading to a well-structured body with a vein of silky tannins. Admirable elegance gives way to a very pleasing finish - full of promise.

FOOD/WINE PAIRINGS

Home made terrines, rack of lamb with thyme, duck with root vegetables, grilled beef, dishes in sauce and mature cheeses.

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by Luneau USA



ACCREDITATIONS



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2015

CHATEAU TOUR PRIGNAC

Medoc



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*Excellent
Highly
Recommended*

“This vast, 360-acre estate has produced a rich, generous wine in 2015. Its berry fruits are bold, ripe, full bodied and lifted by acidity. The wood aging (12 months) is very present but not at all excessive. Since it needs some time, drink from 2023.”

- Roger Voss, European Editor, Reviews wines from Portugal and France

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