

CHÂTEAU TOUR PRIGNAC




MÉDOC



CELLARING AND SERVING

-  17° C
-  10 - 15 years
-  1 hour

TASTING NOTES

-  Château Tour Prignac offers a deep ruby red hue.
-  The nose reveals enticing aromas of ripe red fruits and spice.
-  The palate offers a creamy attack which gives way to a well-structured body with silky tannins. A very elegant wine with a pleasant finish and plenty of promise.

FOOD/WINE PAIRINGS

Homemade terrines, a rack of lamb with thyme, duck with turnips, a fillet of beef in sauce or mature cheeses.

VINTAGE FOCUS: 2018

Climate

2018, a great vintage is on the cards;

- The vintage was characterised by a cool, rainy winter. Between November and July, there was a long period of rain, punctuated by some thundery hailstorms, which led to a high threat of phytosanitary diseases in some places, particularly the development of mildew.
- The situation was then reversed with the arrival of a sunny summer bringing hot and even heatwave-type temperatures.
- This excellent weather continued as the harvest approached, with low rainfall, and this allowed us to pick the grapes without haste and à la carte. The temperature contrast between the hot days and cool nights was conducive to aromatic and phenolic concentration.
- This vintage is not only very high-quality, but also high-volume.

Vineyard management

- Double Guyot 'fenêtre' pruning system (2 spurs, 2 canes)
- Mechanical cultivation.
- Grassing of every other vine row for the weaker vines.
- Grassing of every vine row for the stronger vines.
- Mechanical leaf stripping on both sides.
- No green harvesting.
- Mechanical harvesting with onboard sorting

Vinification and Blending

- Parcel selection followed by vinification in stainless steel vats.
- Once the alcoholic fermentation had begun, rack and return was carried out in order to ensure maximum extraction.
- Traditional running-off
- After the malolactic fermentations, which took place in optimum conditions, the wines were aged in new oak barrels and one, two and three-wine barrels for 12 months.

HARVEST DATES

Merlot: 24th September to 1st October
Cabernet: 2nd to 11th October

BLEND

Cabernet Sauvignon: 50 %
Merlot: 50 %

TERROIRS

Clay-limestone and fine gravel

OUR EXPERTS SAY



*Yannick Gay
Manager*



*Cédric Pla
Technical director*

"An exceptional vintage due to these perfect weather conditions, an average rainfall of 840 mm over 12 months (370 mm over the first 4 months, 240 mm over May/June/July and 85 mm over August/September/October), with only 14 mm in September during the harvest. Good condition during the flowering, July and August were hot or even very hot (36°C recorded on 3 August). These exceptional conditions enabled us to harvest each plot and each grape variety at full maturity."

ACCREDITATIONS



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Phone: 203-222-7733, orders@luneauusa.com, Fax: 203-226-1992