

# GRANDE RÉSERVE TOUR PRIGNAC

MÉDOC



## TO SERVE

- 17°C
- 9 - 15 years
- 13.5% vol
- 2 hours

## TASTING NOTES

- The deep red colour speaks volumes about the quality of this wine.
- A powerful, dense nose with aromas of black fruit, liqueur cherries and fresh, high quality wood.
- This is carried through to the palate, with an additional touch of smoothness. The fine, elegant tannic structure supports superbly intense flavours of Havana cigars and chocolate. The finish has remarkable length.

## FOOD/WINE PAIRINGS

Enjoy on its own simply for the pleasure of drinking a good wine, or with Angus steak, Pauillac lamb or a good mature cheese.

## VINTAGE FOCUS: 2014

### Climate

The year was divided into two very distinct 'seasons': the growing season which got off to a dank, cold start, and the hot, sunny weather that followed at the end of summer and beginning of autumn. These sharply contrasting conditions have shaped the character of 2014's wines.

- Cool temperatures inhibited shoot growth; growth was particularly slow in April and May as both months were cold and damp.
- As the weather warmed up the vines began to grow more rapidly, notably from June 10th onwards. June remained warm and sunny.
- Temperatures fell again in July, and growth slowed once more.
- There was little rainfall as grapes ripened.
- September and October weather was exceptionally dry and sunny, and unlike the right bank, the left bank was spared September's 50mm rainstorm.

### Vineyard Management

- The very high standard of viticulture.
- Strict yield control by parcel.
- Manual leafthinning on two sides – the sunrise side and the sunset side.
- Major focus on reaching maturity.

### Vinification and Blending

- Tour Prignac Grande Réserve has its own specific vinification equipment: 50 hl temperature-controlled conical vats.
- Pre-fermentation maceration at 8°C for one week with pigeage.
- The cap was punched down and pumped over once a day until half way through alcoholic fermentation – thereafter the wine was racked and returned twice. Lees were stirred in daily for 12 days.
- Maceration temperature of 30°C followed by in-barrel malolactic fermentation.
- Aged for 16 months, 70% in new barrels and 30% in barrels after one wine.

## HARVEST DATES

Merlots: 2nd – 4th October  
Cabernet-Sauvignons: 14th – 15th October

## BLEND

Cabernet-Sauvignon: 60 %  
Merlot: 40%

## TERROIR

Chalky clay and gravel

## OUR EXPERTS SAY



Yannick Gay  
Director



Alain Raynaud  
Winemaking Consultant

« This vintage has been produced from grapes grown on the property's most outstanding plots, giving greater depth and structure to Tour Prignac Grande Réserve. This is a powerful, elegant wine, an excellent expression of the two varietals from which it is blended. It is already being hailed as one of the appellation's great success stories. »

## ACCREDITATIONS



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ALCOHOL ABUSE HARMS YOUR HEALTH. PLEASE DRINK IN MODERATION



# CHATEAU TOUR PRIGNAC

## GRANDE RESERVE 2014

MÉDOC

UPC 083729006140

SCC 10083729006147

Pallet Configuration 6 (tier) x 7 (layer) = 42

Wood Cases: Yes

Case Dimensions: 7.5" H x 13" W x 19.5" L

Case Weight: 50 pounds

## Decanter



**LIMITED AMOUNT  
ONLY 1,200 CASES AVAILABLE**



*This is a ripe wood-aged wine drawn from a selection of barrels. Eucalyptus flavors go with the black fruits and solid tannins. The wine is dense, and still obviously very young. It is going to be an impressive ripe wine. Drink from 2019.*

- Roger Voss

European Editor, Reviews wines from Portugal and France



*The big black-fruit nose, plenty of dry tannin and fresh acidity make a bold statement, but there's also quite good harmony, and the finish keeps delivering the same message. Give it a couple of years. Well done.*

## Tasting Notes



*The deep red color speaks volumes about the quality of this wine.*



*A powerful dense nose with aromas of black fruit, liquor cherries and fresh, high quality wood.*



*This is carried through to the palate with an additional touch of smoothness. The fine elegant tannic structure supports superbly intense flavors of Havana cigars and chocolate. The finish has remarkable length.*



*Chateau Tour Prignac is the Northernmost property in the Castel Estates and Vineyard's Bordeaux portfolio.*

**Alcohol:** 13.5%

12 months barrel aging

**Blend:** 60% Cabernet Sauvignon  
40% Merlot



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