



GRANDE RÉSERVE

TOUR PRIGNAC

MÉDOC

CELLARING AND SERVING

t° 17° C

T 9 - 15 years

% 13% vol

🕒 2 hours

TASTING NOTES

👁️ The deep red colour speaks volumes about the quality of this wine.

👃 Powerful and dense on the nose with aromas of black fruit, liqueur cherries and fresh wood.

👄 This is carried through to the palate, with an additional touch of smoothness. A fine and elegant tannic structure underpins superb notes of Havana cigars and chocolate. Remarkably persistent on the finish.

FOOD/WINE PAIRINGS

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

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

- Precision viticulture.
- Strict control of yields in each plot.
- Manual leaf thinning on both sides (morning sun and afternoon sun).
- Ripeness was a major consideration.

Vinification and Blending

- Tour Prignac Grande Réserve uses a very specific piece of equipment: a 50 hl truncated conical vat.
- Pre-fermentation maceration at 8°C for a week, including pigeage.
- Daily punching down and pumping over until mid-way through fermentation; contents then racked and returned twice.
- Lees stirred daily for 12 days.
- Maceration at temperatures of 30°C, followed by malolactic fermentation in-barrel.
- Aged for 16 months, 70% in new barrels and 30% in barrels after one wine.

HARVEST DATES

Merlot: 28th - 30th September

Cabernet: 8th - 10th October

BLEND

Cabernet Sauvignon: 50 %
Merlot: 50%

TERROIRS

Chalky clay and gravel

OUR EXPERTS SAY



Yannick Gay
Manager



Alain Raynaud
Winemaking Consultant

« Identifying the best plots in the vineyard then preparing them in a very specific way has allowed us to make this superb wine, whose complexity and structure are already hailing it as one of this year's success stories.

The best possible expression of Cabernet Sauvignon and Merlot grapes can be found in this delicious medley of red and black fruit, with complexity added by meticulous aging in new barrels. »

ACCREDITATIONS



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by Luneau USA

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2015

CHATEAU TOUR PRIGNAC

GRANDE RESERVE

Medoc



WINE ENTHUSIAST

Source:

online/print

05/01/2018

“Smoky and spicy, this dense wine is rich with black-currant Cabernet Sauvignon layered with solid tannins. Juicy acidity cuts through this firm texture to give a crisper, lifted edge. The wine has a way to go, so don't drink before 2023.”

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

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