



TOUR PRIGNAC

GRANDE RÉSERVE

MÉDOC

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 harvests with onboard sorting and optical sorting prior to vatting.

Vinification and Blending

- Following parcel selection, vinification was carried out in small 50 HL vats.
- Pre-fermentation cap punching.
- 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 barrels for 14 to 18 months. They were transferred to French new oak barrels very early on (in the first half of December).

HARVEST DATES

Merlot: September 24th to October 28th
Petit Verdot: October 11th
Cabernet Sauvignon: October 10th

BLEND

Cabernet-Sauvignon : 50 %
Merlot : 40 %
Petit Verdot : 10%

TERROIRS

Claylimestone 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



CELLARING AND SERVING

- t° 17° C
- T 9 - 15 years
- 🕒 2 hours

TASTING NOTES

- 👁 This wine's deep red colour is an indication of its high quality.
- 👃 The dense, powerful nose exudes notes of black fruits, cherry eau-de-vie and fine wood.
- 👄 The palate reveals the same aromatic profile and a smooth texture. The tannins form a luxuriously delicate backbone and perfectly complement the notes of chocolate and Havana tobacco. The finish is remarkably persistent.

FOOD/WINE PAIRINGS

Either by itself for a moment of pure pleasure or paired with a rib of Angus beef, Pauillac lamb or a selection of mature cheeses.