

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855
MARGAUX

2011

A VINTAGE WITH AN INVERTED WEATHER PATTERN



The 2011 vintage can be defined as a complex year that was difficult to come to terms with, since all our points of reference had been shaken up. The potential of the Prieuré-Lichine terroir would once again come to our aid and guide us in our choices and expectations in this atypical vintage.

The year began with significant winter water deficit in the soils. A hot and dry spring accelerated vine vegetation growth, and the first flowering appeared on Merlot vines at the beginning of May. A homogenous flowering process brought the prospect of a very early harvest (3 weeks advance on a normal year) and a large potential crop size.

The heat-wave week-end of 26th and 27th June put everything into question, affecting especially the Cabernet, which was less well protected by its foliage from the hot sun. As from 14th July, spring-like weather settled in the vineyards with rain storms and cool temperatures. Constant monitoring of the vineyards, baked up with substantial de-leafing to ventilate the bunches, enabled us to bring our grapes to ripeness.

The harvest took place from 12th to 29th September, making the advance only ten days over the normal expected dates.

Appropriate and efficient use of an optical sorting line guaranteed that the grapes that went into vats for fermentation were in excellent health.

Despite the climatic difficulties and an « inverted » weather pattern, vinifications lasting an average period of 25 days gave us wines with very deep colour, surprising concentration, with Cabernet that showed breed and power. The Merlot brought volume and unctuous texture to our blend.

- **OWNER :** SAS Château Prieuré-Lichine
- **WINEMAKER :** Étienne CHARRIER
- **CONSULTANT :** Stéphane DERENONCOURT
- **TOTAL SURFACE AREA :** 77 ha (190 acres)
- **AVERAGE AGE OF THE VINES :** 30 years
- **SOIL TYPE :** Günz-area Garonne gravel
- **VINEYARD GRAPE COMPOSITION :**
 - Cabernet Sauvignon : 50%
 - Merlot : 45%
 - Petit Verdot : 5%
- **DE-LEAFING :** one side of the row in June
- **START AND END OF THE HARVEST :**
 - Merlot : 12th - 21st September
 - Cabernet Sauvignon : 22th - 28th September
- **HARVEST RECEPTION :**
 - Grapes picked into small crates
 - Vibrating sorting tables
 - Manual sorting and optical line
 - No crushing
- **SURFACE AREA OF VINE (ACRES) :** 70 ha (173 acres)
- **VATTING PERIOD :** 25-27 days
- **OVERALL YIELD :** 35 hl/ha
- **YIELD FOR FIRST WINE :** 32 hl/ha
- **BLEND FOR FIRST WINE 2011 VINTAGE :**
 - Cabernet Sauvignon : 63%
 - Merlot : 32%
 - Petit Verdot : 5%
- **AGEING :**
 - 50 % new oak barrels
 - 50 % second fill oak barrels