

# Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855  
MARGAUX

## 2012

WHEN MOTHER NATURE AND WINE GROWERS CAME TO AN AGREEMENT

### A CLASSIC-STYLE, LATE VINTAGE



The vintage 2012 was a return to normal weather conditions for the Bordeaux region. There was a cool and wet spring, which was followed by a dry and reasonably hot summer. Rainfall during the last ten days of September significantly influenced and complicated the last stage of the vine cycle.

The winter of 2011-2012 was quite mild with a lack of rain and a spell of very cold weather during the first half of February. The vines budded at their usual time at the end of March. Cool, rainy weather during spring delayed vegetation growth, causing uneven shooting and the threat of fungal diseases right from the beginning of the growing season. Heavy rain showers during June 9, 10 and 11 together with cool June temperatures complicated the flowering process in the Merlot, a grape variety which is prone to coulure and millerandage (aborted fruit setting and shot berries).

As from mid-July, dry weather set in until the end of September. The veraison was long and drawn-out, compounding the unevenness within the plots and even on individual vines. Tireless precision work was necessary in the vineyard to re-establish a certain homogeneity in the crop.

Fine settled weather in September helped stimulate the ripening process, an absolute necessity in what had by then been labelled a late vintage. The health of the vines and fruit was exceptionally good. Adverse weather conditions set in at the end of September with regular, heavy rain showers, which were brought in on October 18<sup>th</sup>. The team's ability to react with great speed both in the vineyard and the cellars enabled us to complete the whole harvest in just 11 and a half days, including 7.5 hectare / 18.5 acres vineyard in the commune of Arsac, which we acquired in September 2012. Drastic sorting done by the optical line made sure that only perfectly ripe grapes went into the fermentation vats. Carefully controlled extractions enabled the production of wines with a tasting profile of elegance and pedigree.

The wines are balanced with ripe, red berry fruit aromas. The quality in the Cabernet Sauvignon batches is especially good with very fine concentration.

- **OWNER:** SAS Château Prieuré-Lichine
- **WINEMAKER:** Étienne CHARRIER
- **CONSULTANT:** Stéphane DERENONCOURT
- **TOTAL SURFACE AREA:** 85 ha (210 acres)
- **AVERAGE AGE OF THE VINES:** 30 years
- **SOIL TYPE:** Günz- era Garonne gravel
- **VINEYARD GRAPE COMPOSITION:**
  - Cabernet Sauvignon : 50%
  - Merlot : 45%
  - Petit Verdot : 5%
- **DE-LEAFING:** on one side of the row in June
- **START AND END OF HARVEST:**
  - Merlot : 4<sup>th</sup> - 11<sup>th</sup> October
  - Cabernet Sauvignon : 12<sup>th</sup> - 18<sup>th</sup> October
- **HARVEST RECEPTION:**
  - Grapes picked into small crates
  - Vibrating sorting tables
  - Manual sorting and optical line
  - No crushing
  - Gravity flow vat-falling
- **SURFACE AREA OF VINE:** 77.5 ha (191 acres)
- **VATTING PERIOD:** 25-27 days
- **OVERALL YIELD:** 32 hl/ha
- **YIELD FOR FIRST WINE:** 30 hl/ha
- **BLEND FOR FIRST WINE 2012 VINTAGE:**
  - Cabernet Sauvignon : 65%
  - Merlot : 30%
  - Petit Verdot : 5%
- **AGEING:**
  - 50 % new barrels
  - 50 % second fill barrels