

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855

MARGAUX

HUMILITY, PRAGMATISM AND PERSISTENCE

2013



The 2013 vintage was a sharp reminder of how Mother Nature can be both fickle and generous.

Frost, hail and an excess of water were just some of the vagaries of the weather conditions in this vintage, causing in particular very low yields.

The 2012-2013 winter was quite mild with generous amounts of rainfall which replenished the soil's water reserves after many years of water deficit. Bud-break in the vines took place at the usual time at the end of March.

Quite a cool and wet spring made it necessary to keep a very close watch on our vines in case of outbreaks of fungal diseases. Heavy rainfall occurred in mid-June, adversely affecting the flowering process and depriving us, as a result, of a part of our potential crop.

At the beginning of July, dry weather finally set in. Till September, we had great hopes for this unpredictable vintage, especially as our new vat cellar was now totally operational and Margaux had escaped the hailstorms.

The situation very quickly changed at the end of September with the arrival of almost tropical weather conditions. The harvest went ahead on October 1st lasting until October 15th, during which time the ability to intervene at the drop of a hat proved a must, in order to get the best out of this most atypical vintage. Rigorous use of an optical sorting line coupled with gravity flow vat-filling enabled us to enhance the quality of our grapes. Extraction through punching down the cap of skins (pigeage) in our new tulip-shaped vats, followed by short macerations, revealed wines with elegant profiles and red berry fruit aromatic expression.

Unquestionably the wines of Prieuré-Lichine succeeded in getting the very best out of this tricky vintage thanks to its new vinification facilities, the professional commitment of its wine-making teams and a little slice of luck.

- **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 : 1st - 7th October
 - Cabernet Sauvignon : 8th - 15th 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:** 25 hl/ha
- **YIELD FOR FIRST WINE:** 23 hl/ha
- **BLEND FOR FIRST WINE 2013 VINTAGE:**
 - Cabernet Sauvignon : 70%
 - Merlot : 25%
 - Petit Verdot : 5%
- **AGEING:**
 - 40 % new barrels
 - 60 % second fill barrels