

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855

MARGAUX

THE GREAT GIG IN THE SKY...[♪] PINK FLOYD

2016



Sometimes capricious but always generous, the weather this year once again played the trouble maker in what was a breathless scenario with a magnificent ending.

The 2015-2016 winter was quite mild with abundant rainfall. Spring temperatures and rainfall fell within the ten-year average and enabled a gradual development of wine vegetation while fungal disease pressure was high.

The careful monitoring and reactivity of the vineyard team ensured that the vines were well protected from the high risk of downy mildew and more particularly this year-powdery mildew.

There was a very rainy spell during June, but this had no adverse effect on the flowering process. We then had to wait until 13th September, i.e two whole months, before any comparable amount of rain came. July and August were therefore very dry (-80% rainfall), with the berries hardly increasing in size and the veraison process dragging on.

On gravel terroirs, especially the faster-draining ones, severe water deficit stress was starting to show in the vines, causing concern not only for the crop but even for the future of young vines. A much-needed but feared rainstorm broke on 13th September bringing 40mm/ 1.57 inches of rain and luckily no damage. A godsend for our vines !

Two other rainy spells at the end of September and in mid-October allowed the vines to bring juicy grapes to ripeness and each sector of the vineyard to express its potential. The vinifications went smoothly, outstanding depth of colour and reasonable alcoholic degrees. The wines are balanced, dense and elegant with a slightly higher acidity than in 2015 - a very encouraging sign for harmonious ageing.

The 2014, 2015 and 2016 trilogy at Prieuré-Lichine brings back memories of 1988 to 1990, in which each wine had its own identity expressing its terroir and vintage.

- **OWNERS :** 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 : 23th September - 13th October
 - Cabernet Sauvignon : 14th - 19th 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 :** 28-30 days
- **OVERALL YIELD :** 48 hl/ha
- **YIELD FOR FIRST WINE :** 43 hl/ha
- **BLEND FOR FIRST WINE 2016 VINTAGE :**
 - Cabernet Sauvignon : 66%
 - Merlot : 29%
 - Petit Verdot : 5%
- **AGEING :**
 - 50 % new barrels
 - 50 % second fill barrels