Château Prieuré-Lichine

Grand Cru Classé en 1855 Margaux

A DAY IN THE LIFE... THE BEATLES 27 APRIL 2017

The year 2017 will long remain in our collective memory in Bordeaux, because of the devastating spring frosts that ocurred over the last ten days of April. In Margaux, the frosts hit hardest on the nights of 27 and 28 April 2017 causing damage that hadn't been witnessed since 1991.

After a cold winter and with a shortfall in water, the vine cycle began around the usual dates at the end of March with fast, even shooting. And then came April 27 and a night that would have a huge impact on the rest of the season. One third of the

Prieuré-Lichine vineyard was hit, with potential crop losses ranging from 40% to 100%. From that moment on, the whole team went into action working through the plots over and again tidying up the vines and removing secondary shoots in the frost-affected plots and keeping a particularly vigilant eye on plots that had been spared.

At the beginning of May, with the return of sunny weather and milder temperatures, vine vegetation growth accelerated, and the first flowers were in evidence ten days ahead of normal shedule. This flowering took place in fine weather conditions, and the vines were in excellent health. Heavy rainfall at the end of June provided the soils with enough water to see the vines through till the end of the vine cycle, and the summer months went smoothly.

Harvesting dates were early, and the crop size was what we had expected in the plots spared by the frosts. Our reactivity enabled us to be precise in the harvesting dates with full ripeness achieved in all sectors that were preserved. The nice surprise was the Cabernet Sauvignon, which displayed a silky, tannic mouth-feel together with precise aromatics of small red berry fruits.

It is in these difficult years that the Great Margaux Terroirs shine through and demonstrate their ability to moutain the quality potential of a vintage in spite of the vagaries of the weather. 2017

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 on Merlots

• START AND END OF HARVEST:

- Merlot : 14th - 26th September

- Cabernet Sauvignon: 27th September - 03rd 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: 37 hl/ha

• YIELD FOR FIRST WINE: 37 hl/ha

• BLEND FOR FIRST WINE 2017 VINTAGE:

- Cabernet Sauvignon: 63%

- Merlot : 32% - Petit Verdot : 5%

• AGEING:

- 50 % new barrels

- 50 % second fill barrels

