Confidences de Prieuré-Lichine

MARGAUX

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 14<sup>th</sup> July,

spring-like weather settled in the vineyards with rain storms and

cool temperatures. Constant monitoring of the vinevards, baked

up with substantial de-leafing to ventilate the bunches, enabled

The harvest took place from 12<sup>th</sup> to 29<sup>th</sup> September, making the

Appropriate and efficient use of an optical sorting line

guaranteed that the grapes that went into vats for fermentation

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.

advance only ten days over the normal expected dates.

us to bring our grapes to ripeness.

were in excellent health.

## 2011

- Owner: SAS Château Prieuré-Lichine
- WINEMAKER : Étienne CHARRIER
- CONSULTANT : Stéphane DERENONCOURT
- SURFACE AREA OF THE SECOND WINE :77 ha (190 acres)
- A REA OF THE SECOND WINE : 24 ha (59 acres)
- AVERAGE AGE OF THE VINES : 25 years
- SOIL TYPE : Sandy- gravel
- VINEYARD GRAPE COMPOSITION :
  - Cabernet Sauvignon : 50%
  - Merlot : 45%
- Petit Verdot : 5%
- DE-LEAFING : east side of the row in July
- START AND END OF HARVEST : From 12<sup>th</sup> to 28<sup>th</sup> September over 14 days
- HARVEST RECEPTION :
  - Grapes picked into small crates
- Vibrating sorting tables
- Manual sorting and optical line
- No crushing
- SURFACE AREA OF VINE : 70 ha (190 acres)
- VATTING PERIOD : 25 days
- Overall yield : 48 hl/ha
- YIELD FOR SECOND WINE :40 hl/ha
- B LEND OF THE SECOND WINE 2011 VINTAGE:
  - Cabernet Sauvignon : 35%
  - Merlot : 65%
- Ageing :
  - 40 % second fill barrels
  - 60 % third fill barrels
- Alcohol content : 13°

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MARGAUX MIS EN BOUTEILLE À LA PROPRIÉTÉ

