

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855
MARGAUX

2005

ABOVE ALL, 2005 WILL REMAIN A TASTY VINTAGE!



From the first Merlot to the last Cabernet, only tasting the grapes gave the signal for the harvest. And those who had the good fortune to live this moment knew that the vintage would be great.

The keys of the vintage:

- high degrees,
- lots of aromatic fresh fruit,
- strongly present anthocyanins,
 - firm yet perfectly ripe tannins,
 - correct to high acidity.

All these conditions could lead one to think that the extractions would be important and long : it happened to be one of the traps of the vintage. We preferred to favor an intact cap of grape solids at the end of alcoholic fermentation to allow the tannic strength to express itself without being forced. In addition, fermentations around 26-27°C allowed us to conserve this fabulous aromatic bouquet and so maintain the spirit of the vintage.

All of this led to an extraordinarily complex wine that could be qualified as spherical, that is to say, as large as it is long without any angular aspect. The wood is already perfectly integrated, as is the tannic strength of the wines, and the high acidity offsets the high degrees, contributing in this way to the overall balance.

So yes, 2005 appears to be a great vintage, perhaps the most complex in many long years. And if a model had to be found for it, I would say that it is situated at the crossroads of 1985 and 1996, halfway between a vintage of charm and a vintage of structure: in short, a vintage of taste!

- **OWNER** : SAS Château Prieuré-Lichine
- **WINEMAKER** : P. MARCHAL / P. BONGARD
- **CONSULTANT** : Stéphane DERENONCOURT
- **TOTAL SURFACE AREA** : 77 ha (190 acres)
- **AVERAGE AGE OF THE VINES** : 26 years
- **SOIL TYPE** : Günz-area Garonne gravel
- **VINEYARD GRAPE COMPOSITION** :
 - Cabernet Sauvignon : 50%
 - Merlot : 45%
 - Petit Verdot : 5%
- **DE-LEAFING** : both sides in July and September
- **START AND END OF THE HARVEST** :
 - Merlot : 22nd- 30th September
 - Cabernet Sauvignon : 6th - 12th October
- **HARVEST RECEPTION** :
 - Grapes picked into small crates
 - Vibrating sorting tables
 - Manual sorting in two phases
 - No crushing
- **SURFACE AREA OF VINE (ACRES)** : 70 ha (173 acres)
- **VATTING PERIOD** : 25-28 days
- **OVERALL YIELD** : 43 hl/ha
- **YIELD FOR FIRST WINE** : 35 hl/ha
- **BLEND FOR FIRST WINE 2006 VINTAGE** :
 - Cabernet Sauvignon : 55%
 - Merlot : 40%
 - Petit Verdot : 5%
- **AGEING** :
 - 50 % new barrels
 - 50 % second fill barrels