

# Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855  
MARGAUX

THE 2006 VINTAGE

## 2006



### - Weather:

The dry, fairly warm spring encouraged early budburst on the vine. During all of this period, temperatures remained higher than normal when compared to the average over the past 30 years.

July was very hot while remaining humid, August was cold and rainy for about 2/3 of the time. Autumn was normal, with alternating rain and bright spells around the time of the high tides and a wonderful Indian summer from 5<sup>th</sup> October on.

### - Vineyard:

As there was no stress on the vine during its vegetative period, growth and development was good in this vintage. Some grapes, however, were weakened by the weather conditions in the summer.

### - Vinification:

Unlike some other vintages, 2006 required a lot of human intervention during vinification. A considerable amount of juice needed bleeding in the Merlots to re-establish an adequate juice/pomace ratio. However, as the grapes were ripe and healthy, extraction took place in good conditions.

The Cabernets, which are naturally more concentrated, still needed a close eye during extraction to avoid any roughness.

### - Château Prieuré-Lichine 2006:

Blending naturally concentrated on the dominant Cabernets, with the first wine made up of 60% Cabernet Sauvignon, 37% Merlot and 3% Petit Verdot.

The natural acidity of the vintage provides tannic structure together with the good aromatic structure of Cabernet Sauvignon. Definitely a wine to be laid down.

- 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 : 27 years
- SOIL TYPE : Günz-area Garonne gravel
- VINEYARD GRAPE COMPOSITION :
  - Cabernet Sauvignon : 50%
  - Merlot : 45%
  - Petit Verdot : 5%
- DE-LEAFING : one side in September
- START AND END OF THE HARVEST :
  - Merlot : 21<sup>st</sup> - 29<sup>th</sup> September
  - Cabernet Sauvignon : 2<sup>nd</sup> - 10<sup>th</sup> 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 : 23-25 days
- OVERALL YIELD : 45 hl/ha
- YIELD FOR FIRST WINE : 40 hl/ha
- BLEND FOR FIRST WINE 2006 VINTAGE :
  - Cabernet Sauvignon : 60%
  - Merlot : 37%
  - Petit Verdot : 3%
- AGEING :
  - 50 % new barrels
  - 50 % second fill barrels