

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855
MARGAUX

2007

NOBLE, WITH COOL AROMAS...



Some vintages are remembered by everyone - others by the winemakers. 2007 will be one of the latter.

Quite early on, nature decided to work against them. Spring and summer were rainy and flowering was delicate with significant threat from fungal disease - in short, what's commonly called a difficult vintage.

For once, it was the winemaker who had to come to the rescue of his terroir and help the vines through this complicated period. Leaf-thinning, de-suckering, various tasks on the vegetal part of the vines and other sensible treatment. Everything was done to believe in the vintage...

And then, September arrived, with the sun. First for a week, then two, then three. Even the most pessimistic among us couldn't help thinking « We are going to make it! »

Harvesting began on 26th September and ended on 17th October, almost 4 weeks later! The sacrosanct rule of 45 days post-veraison was literally shattered, with plots picked more than 55 days after their veraison; we have never waited so long for ripening.

But the results are there to see.

The wines are dark and elegant, not overly exuberant, with the cool aromas of wild strawberries, morello cherries and wild blueberries giving them a certain nobility.

The Cabernets Sauvignon, which are at their best when left to ripen slowly, dominate the blend, giving a firm, but not austere, structure. The Merlot and Petit Verdot soften out the taste somewhat on the palate.

- **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 :** 1 side in July, 2 sides in September
- **START AND END OF THE HARVEST :**
 - Merlot : 26th September - 6th October
 - Cabernet Sauvignon : 8th - 17th 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 :** 46 hl/ha
- **YIELD FOR FIRST WINE :** 37 hl/ha
- **BLEND FOR FIRST WINE 2007 VINTAGE :**
 - Cabernet Sauvignon : 65%
 - Merlot : 30%
 - Petit Verdot : 5%
- **AGEING :**
 - 50 % new barrels
 - 50 % second fill barrels