

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855
MARGAUX

THERE WAS NO POINT IN RUSHING



This vintage will long remain in our memories as one requiring patience, precision and savoir-faire.

It was not long after the 2008 growing season got underway that the vagaries of the climate were already having their effect:

- Frost during the night of Sunday April 6th to Monday April 7th, causing uneven bud-break across the different plots, even from one vine plant to another.
- A tricky flowering during cool and rainy weather, which brought about coulure and millerandage in the bunches.
- A hailstorm on May 28th which destroyed over 50% of the potential crop in the plots located in the commune of Cantenac.
- A cool and rainy summer, bringing a high risk of fungal diseases.

All of which pointed towards a small and very uneven crop. We worked tirelessly and methodically to cut away any bunches that were damaged or behind in the ripening, to thin out any surplus vegetation and to de-leaf the later-ripening plots. Amazingly, the tricky weather of August and September was to come to a halt on September 14th with an unexpected, undreamt of turnaround in conditions. A north wind set in, bringing dry and sunny weather, ensuring healthy grapes and ideal conditions for the ripening of the fruit.

We were therefore able to delay the start of the harvest until October 2nd and stagger the picking to make sure optimum balances were achieved in all the grapes before finishing the harvest on October 23rd.

The vinifications were quite long in order to develop structure in the wines, which showed density, breed and harmonious balance.

2008 was a vintage requiring patience. It needed time to grow, to ripen and to acquire richness. The old saying proved true once again: « there's no point in rushing... »

2008

- OWNER : SAS Château Prieuré-Lichine
- WINEMAKER : P. BONGARD
- CONSULTANT : Stéphane DERENONCOURT
- TOTAL SURFACE AREA : 77 ha (190 acres)
- AVERAGE AGE OF THE VINES : 28 years
- SOIL TYPE : Günz-area Garonne gravel
- VINEYARD GRAPE COMPOSITION :
 - Cabernet Sauvignon : 50%
 - Merlot : 45%
 - Petit Verdot : 5%
- DE-LEAFING : both sides of vine canopy in July
- START AND END OF THE HARVEST :
 - Merlot : 2nd - 13st October
 - Cabernet Sauvignon : 14th - 23rd October
- HARVEST RECEPTION :
 - Grapes picked into small crates
 - Vibrating sorting tables
 - Manual sorting on double table
 - No crushing
- SURFACE AREA OF VINE (ACRES) : 70 ha (173 acres)
- VATTING PERIOD : 28-30 days
- OVERALL YIELD : 33 hl/ha
- YIELD FOR FIRST WINE : 30,5 hl/ha
- BLEND FOR FIRST WINE 2008 VINTAGE :
 - Cabernet Sauvignon : 65%
 - Merlot : 30%
 - Petit Verdot : 5%
- AGEING :
 - 50 % new oak barrels
 - 50 % second fill oak barrels