häteau Prieuré-Lichine

## Grand Cru Classé en 1855 Margaux

## 2009 ... THE YEAR OF VISION... AND THE TIRELESS EFFORTS OF THE CREW

The 2009 growing season will long be remembered by the new Prieuré Lichine technical crew for the severe hailstorm that occurred on May 11<sup>th</sup>, 2009 around the villages of Cantenac and Labarde-areas where the potential for great wines is very high.

The scenario appeared identical to 2008 but with two week's advance. Fortunately, the rest of the growing season continued without incident.

A hot, but never excessively hot summer and a moderate amount of rainfall promised an excellent vintage.

The terroirs that hadn't suffered any hail damage required a light thinning out of the bunches to guarantee a complete ripening of the grapes.

Then September and October bathed us in luxury, presenting us with a period of weather to make 2009 a truly «hot sunshine» vintage.

With these perfect climatic conditions we began the harvest with the first Merlot on September 25<sup>th</sup>, and we finished it on 19<sup>th</sup> October with the last Cabernet Sauvignon - fully ripe and in an impeccable condition of health. The long harvesting period stretching over 25 days enabled us to pick each plot according to its own individual requirements.

Something completely new was introduced in 2009... La Vision. For a better management of the uneven ripening of the hail affected plots (the second year in a row) we chose this year to tiral the automatic optical-system sorting method, La Vision.

This choice of technology proved decisive in our search for optimum quality. Long vinifications, both in terms of fermentation and macerations, produced opulent, round Merlot in subtle harmony with the Cabernet which brought structure, freshness and well-defined aromas.

The balance that was achieved, despite some amazingly high analysis degrees, promises a great future for this unique vintage.

## 2009

- OWNER : SAS Château Prieuré-Lichine
- WINEMAKER : Étienne CHARRIER
- CONSULTANT : Stéphane DERENONCOURT
- TOTAL SURFACE AREA : 77 ha (190 acres)
- AVERAGE AGE OF THE VINES : 29 years
- SOIL TYPE : Günz-area Garonne gravel
- VINEYARD GRAPE COMPOSITION :
  - Cabernet Sauvignon : 50%
  - Merlot : 45%
  - Petit Verdot : 5%
- DE-LEAFING : one side of the row in July
- START AND END OF THE HARVEST :
  - Merlot : 30<sup>th</sup> September 12<sup>th</sup> October
  - Cabernet Sauvignon : 13<sup>th</sup> 19<sup>th</sup> October
- HARVEST RECEPTION :
  - Grapes picked into small crates
  - Vibrating sorting tables
  - Manual sorting and optical line
  - No crushing
- SURFACE AREA OF VINE (ACRES) : 70 ha (173 acres)
- VATTING PERIOD : 28-30 days
- Overall yield : 35 hl/ha
- YIELD FOR FIRST WINE : 30,5 hl/ha
- B LEND FOR FIRST WINE 2009 VINTAGE:
- Cabernet Sauvignon : 65%
- Merlot : 30%
- Petit Verdot : 5%
- Ageing :
  - 50 % new barrels
  - 50 % second fill barrels









