

# Confidences de Prieuré-Lichine

MARGAUX

2021



## SAVOIR-FAIRE, THE KEY FACTOR IN THE VINTAGE

After a 2020 vintage marked by a summer drought, the 2020/2021 winter was very mild and rainy, thus enabling a replenishing of the water reserves in the vineyard soils.

The summer-like temperatures of the last week of March accelerated the budding of the vines and subsequent shooting of vegetation. Even the usually late-ripening plots were already shooting, bringing fears of major frost damage. Those fears were confirmed during the night of April 6<sup>th</sup> to 7<sup>th</sup>, when temperatures plummeted as low as -5°C in places. The nightmare scenario of 2017 seemed to be happening all over again. Frost struck the following night too, but much less severely.

While the plots for our Grand Vin stood up well to the frosts, those producing our white wine grapes and others in the north of the appellation were hit harder with potential crop losses amounting, on average, to 30 to 40%.

The months of May and June were mild and wet, resulting in the need for extra careful monitoring of the vines and faultless application in the performing of vineyard tasks, such as de-suckering, raising the trellis wires, and spray treatments. The vines needed to be kept in perfect shape to ensure that the future grape bunches developed harmoniously.

To our relief, the summer went smoothly with no climatic excesses, and the veraison stretched out a little longer than usual.

The mid-september rains altered the balances in our merlot grapes. The cabernet sauvignon, on the other hand, benefited from those rains, which helped refine what were up till then angular tannins.

The harvest kicked off on 27<sup>th</sup> September and finished on 13<sup>th</sup> October with a good-sized yield of around 40 hl/ha. During the vinifications, we decided to increase the potential alcoholic degrees in order to provide balance for the very satisfactory levels of phenolic ripeness.

The pleasant surprise in the vintage were the vats of cabernet sauvignon, which showed a silky tannic structure, together with precisely-defined aromas of red berry fruits.

- **OWNER :** SAS Château Prieuré-Lichine
- **WINEMAKER :** Étienne CHARRIER
- **CONSULTANT :** Stéphane DERENONCOURT
- **TOTAL SURFACE AREA :** 85 ha (212 Acres)
- **SECOND WINE SURFACE AREA :** 30 ha (74 Acres)
- **AVERAGE AGE OF THE VINES :** 20 years
- **SOIL TYPE :** sandy-gravel
- **VINEYARD GRAPE COMPOSITION :**
  - Cabernet Sauvignon : 45%
  - Merlot : 52%
  - Petit Verdot : 3%
- **DE-LEAFING :** 1 side of the row in June on Merlots
- **START AND END OF HARVEST :**
  - Merlot : September 27<sup>th</sup> - October 2<sup>nd</sup>
  - Cabernet Sauvignon : 4<sup>th</sup>-13<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 :** 77,5 ha
- **VATTING PERIOD :** 24-26 days
- **OVERALL YIELD :** 40 hl/ha
- **YIELD FOR SECOND WINE :** 36 hl/ha
- **BLEND FOR SECOND WINE 2021 :**
  - Merlot 80 %
  - Cabernet Sauvignon : 20%
- **AGEING :**
  - 40% second-fill barrels
  - 60 % third-fill barrels
- **ALCOHOL CONTENT :**
  - about 13% ABV

Château Prieuré-Lichine, certifié Haute Valeur Environnementale en 2019, est engagé dans une procédure durable de certification.

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