Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855 MARGALIX





in a vintage fraught with danger

In keeping with the wines produced at Prieuré-Lichine for almost 10 years now, the 2023 vintage once again displays our Margaux identity and fervently asserts our uniqueness as a growth. Our DNA resides in the vast mosaic of soils spread out over the Margaux appellation's communes. The shrewd, painstaking selection and matching of the lots from these different terroirs enables us to optimise the harmony of the blend and enhance our particular mark as a wine estate.

This year, the weather conditions called on great resilience and speedy **reactions** on the part of our teams.

The challenges were massive!

The guite mild 22-23 winter granted us a stress-free start to the growing season, which developed in accordance with the usual stages of the vinegrowing calendar. The situation got much trickier in June, when conditions became hot and humid. As a result, our teams needed to be extremely vigilant and constantly ready to spring into action, most particularly to protect our vineyards from downy mildew outbreaks. This capricious, demanding vine cycle finally settled down when very hot summer weather set in and paved the way for a smooth veraison process and subsequently ripe, balanced grapes.

The harvest began with our Merlot on 13th September and was completed with our Cabernet at optimal ripeness on 4th October. To our great surprise, the profiles of the wines quickly showed harmony and balance. As a result, we shortened the maceration times by several days.

Concentrated and refined, the Cabernet Sauvignon predominates in the final blend, to which it brings power and elegance.

Displaying a different set of superlatives than the last vintages, the 2023 states without complexes the classicism found in the great Bordeaux wines.

- OWNER: SAS Château Prieuré-Lichine
- WINEMAKER: Étienne CHARRIER
- CONSULTANT ŒNOLOGIST: Stéphane DERENONCOURT
- Total surface area: 85 ha (210 Acres)
- AVERAGE AGE OF THE VINES: 30 years
- SOIL TYPE: Garonne gravel from the Günz era
- GRAPE COMPOSITION IN THE VINEYARD:
- Cabernet Sauvignon: 45%
- Merlot: 52%
- Petit Verdot: 3%
- DE-LEAFING: 1 side of the Merlot rows in June
- BEGINNING AND END OF HARVEST:
 - Merlot: 13th to 22nd September
 - Cabernet Sauvignon: 23rd Sept. to 4th October
- HARVESTING PROCESS:
- Bunches transported in small crates
- Vibrating sorting table
- Manual and optical laser sorting
- No crushing process
- Gravity-fed vat filling
- SURFACE AREA OF THE VINEYARD: 75 hectares (185 acres)
- VATTING TIME: 21-24 days
- OVERALL YIELD: 43 hl/ha
- YIELD FOR 1ST WINE: 40 hl/ha
- 2023 VINTAGE BLEND OF FIRST WINE:
 - Cabernet Sauvignon: 64%
 - Merlot: 31%
 - Petit Verdot: 5%
- AGFING:
 - 35% new barrels
 - 60% second-fill barrels





