

# CHÂTEAU TOUR PRIGNAC

MÉDOC




## CELLARING AND SERVING


 17° C


 10 - 15 years

 1 hour

## TASTING NOTES

 Château Tour Prignac offers a deep ruby red hue.

 The nose reveals enticing aromas of ripe red fruits and spice.

 The palate offers a creamy attack which gives way to a well-structured body with silky tannins. A very elegant wine with a pleasant finish and plenty of promise.

## FOOD/WINE PAIRINGS

Homemade terrines, a rack of lamb with thyme, duck with turnips, a fillet of beef in sauce or mature cheeses.

## VINTAGE FOCUS: 2019

### Climate

2019, a vintage of contrasts.

- At the end of April, the flowering was fairly heterogeneous throughout the vineyards and took place in difficult weather conditions (humidity and low temperatures).
- The early summer was boiling hot, causing significant water stress in the vineyards, but reducing the threat of disease (compared to the 2018 vintage).
- Fortunately, August was a good month with a salutary effect. The rainfall until the start of September allowed the grapes, which had been losing too much water, to plump up again and reduce the alcoholic degree. The veraison was thus able to begin under the best of circumstances.
- September brought temperate weather with cool nights which helped the grapes to concentrate nicely. The harvest therefore took place in good conditions.

### Vineyard management

- Double Guyot 'fenêtre' pruning system (2 spurs, 2 canes)
- Mechanical cultivation.
- Grassing of every other vine row for the weaker vines.
- Grassing of every vine row for the stronger vines.
- Mechanical leaf stripping on both sides on 40% of the vineyards as the rest of the domaine was affected by frost.
- No green harvesting.
- Mechanical harvesting with onboard sorting

### Vinification and Blending

- Parcel selection followed by vinification in stainless steel vats.
- Once the alcoholic fermentation had begun, rack and return was carried out in order to ensure maximum extraction.
- Traditional running-off
- After the malolactic fermentations, which took place in optimum conditions, the wines were aged in new oak barrels and one, two and three-wine barrels for 12 months.

### BLEND

Cabernet Sauvignon: 70 %  
Merlot: 30 %

### TERROIRS

Claylimestone and fine gravel

### OUR EXPERTS SAY



*Yannick Gay  
Manager*



*Alain Raynaud  
Winemaking Consultant*

### ACCREDITATIONS



 [www.chateaux-castel.com](http://www.chateaux-castel.com)  
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