

# CHÂTEAU PRIEURÉ LALANDE

## Château Prieuré Lalande Red 2020

AOC Lussac-Saint-Émilion, Bordeaux, France



### PRESENTATION

Château Prieuré Lalande is one of the most reliable wines in the Lussac-Saint-Émilion appellation. Ideally situated on a clay-limestone rise in Lussac, this estate benefits from the expertise of a team focused on producing wines of the same complexity and quality as the great châteaux of nearby Saint-Émilion.

### THE VINTAGE

#### WEATHER CONDITIONS

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

#### HARVEST

16 September - 29 September 2020

### THE WINE

#### VARIETALS

Merlot 85%, Cabernet franc 10%, Cabernet sauvignon 5%

#### ALCOHOL CONTENT

13.5 % vol.

#### TASTING

Bright, intense ruby-red color.

The nose reveals a beautiful aromatic complexity, with notes of black and red ripe fruit, enhanced by a subtle hint of vanilla, which brings a pleasant sweetness and plenty of delicacy.

The attack is full and generous. The mid-palate is full-bodied, with well-structured but delicate tannins. A pleasant wine to drink now, ideal with red meat, with good ageing potential.

#### FOOD PAIRINGS

Beef rib steak, barbecued ribs, chicken with porcini mushrooms.

#### SERVING

Serve between 15°C and 17°C.

#### AGEING POTENTIAL

5 to 10 years



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Château Bonnet, 33420 Grézillac | Tel. +33557255858 | [www.andrelurton.com](http://www.andrelurton.com)

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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### THE VINEYARD

#### TERROIR

Clay-limestone soil about one metre deep, on a limestone plateau with asteria. Clay-siliceous soil with light sand at the foot of the slopes.

#### AGE OF VINES

32 years old

#### IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Machine harvest with sorting and selection at the winery.

### THE CELLAR

#### WINEMAKING

In stainless-steel temperature-controlled tanks. Approximately 3 weeks (subject to vintage and ripeness of tannins).

#### AGEING

For 12 months in oak barrels (25% new) with racking each trimester.



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