

# CHÂTEAU PRIEURÉ LALANDE

## Château Prieuré Lalande Red 2016

AOC Lussac Saint-Emilion, 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

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

#### HARVEST

7 October 2016

### THE WINE

#### VARIETALS

Merlot 65%, Cabernet franc 30%, Cabernet sauvignon 5%

#### ALCOHOL CONTENT

13 % vol.

#### TASTING

Brilliant and limpid, its colour is a beautiful deep cherry red with ruby highlights. After a few seconds' aeration, the nose reveals all its complexity and intensity. Its light fruitiness blends with delicious notes of vanilla, cedar wood and a subtle hint of spice. The attack is straightforward, with a well-developed tannic structure. The wine is fresh and long on the palate. The notes of cedar on the nose, and above all a delicious blend of morello cherry and tart red berries, accompany us throughout the tasting.

#### FOOD PAIRINGS

Beef with onions, roast duck, guinea fowl with cabbage.

#### SERVING

Serve between 15°C and 17°C

#### AGEING POTENTIAL

5 to 10 years



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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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