

# CHÂTEAU PRIEURÉ LALANDE

## Château Prieuré Lalande Red 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

#### HARVEST

26 September 2019

### THE WINE

#### VARIETALS

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

#### ALCOHOL CONTENT

13.5 % vol.

#### TASTING

A remarkably intense, dark red colour with orange highlights.

The nose is very expressive, dominated by notes of ripe black fruit (blackcurrant, blackberry), with hints of spice and liquorice.

The palate is full-bodied and well-structured. Aromas of black fruit (blackberry) blend with a few woody notes. The tannins are extremely fine. This wine has good ageing potential, but can be enjoyed now.

#### 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.

### REVIEWS AND AWARDS

"Bright ruby colour. An engaging, delicately smoky nose with hints of red and black garden fruit. On the palate, an efficiently constructed Lussac, with a slight chewiness responding to a clear fruity tension. Open in 4 or 5 years."

90/100

2023 Gold medal, Gilbert & Gaillard International Challenge



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