

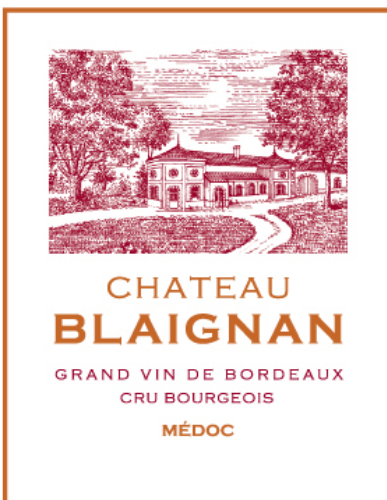
Château Blaignan

Cru Bourgeois, Médoc

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Vintage 2011



Terroirs

The limestone-clay soil lies on a calcareous limestone base, whose sedimentation dates back to the quaternary period.

Surface of the vineyard

97 ha

Planting density

7 600 Vines / ha

Average Age of the vines

30 years

Appellation

Médoc, Cru Bourgeois

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



CHATEAU BLAIGNAN

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Climatic Conditions

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

Ripening phases

Flowering- Merlot : 20th May, Cabernet Sauvignon : 28th May
Véraison - Merlot : 20th July, Cabernet Sauvignon : 28th July

Harvest

Merlot - 20th September to 4th October
Cabernet Sauvignon - 27 September to 8th October
Cabernet Franc - 4th October

Yields

42.66 hl / ha

Winemaking

The new winery allows tank temperatures for fermentation and maceration to be precisely controlled. Post-fermentary maceration lasts for between 21 and 30 days with temperatures held between 28°C and 30°C. Maturing will then last for 15 to 17 months.

Production

415 000 bottles

The blend

55% Merlot / 43% Cabernet Sauvignon / 2% Cabernet Franc

Tasting notes

2011 was a highly technical vintage, and our new thermo-regulated winery allowed us to be very precise and optimise the harvest dates. 2011 therefore shows density, good fruit and soft tannins. Blaignan 2011 promises to be one of the best vintages from this estate.

Awards & Distinctions

Le Point: 14 / 20
La Revue du Vin de France: "Réussites du Médoc"
VINUM: 14,5 / 20
Gault & Millau: 15 / 20



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