

Château Prieuré de Blaignan

Médoc

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Vintage 2012



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

7600 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 2012 growing season was marked by indifferent weather. The rainy, cold spring was followed by a dry summer, which slowed the vegetative cycle of the vine. Nevertheless, we waited until the first weeks of October to start the harvest. 2012 remains in the memory as an atypical, complicated year where human choices were more important than ever.

Ripening phases

Mid-flowering: around 16 June
Mid-ripening: around 22 August

Harvest

From 9 to 23 October 2012

Yields

42 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

100 000 bottles

The blend

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

Tasting notes

A clear, attractive red, the colour of Prieuré de Blaignan shines with crimson reflections. The fresh nose has forest berry characters. On the palate, the 2012 vintage also shows itself to be fresh and indulgent with notes of wild strawberry.



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Château Blaignan
4 quai Antoine Ferchaud BP 23 - 33250 Pauillac
T. +33 (0)5 56 59 00 40 - F. +33 (0) 5 56 59 36 47

www.blaignan.fr - contact@cagrandscrus.fr