

Château Prieuré de Blaignan

Médoc

1/2



Vintage 2008



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

31 years

Appellation

Médoc

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



CHATEAU BLAIGNAN

2/2

Climatic Conditions

The grapes slowly ripened over the season. The vineyard was managed with great care, allowing us to start the harvest on 1st October. The sanitary state of the vineyard was perfect. We produced a wine that is enticing with a great ageing capacity.

Ripening phases

Merlot : bud break : April 15th, flowering : June 19th, véraison : August 23rd
Cabernet-Sauvignon : bud break : April 23rd, flowering : June 23rd, véraison : August 29th

Harvest

Merlot : beginning : October 13th
Cabernet-Franc : beginning October 17th
Cabernet-Sauvignon : Beginning October 17th to October 28th

Yields

45.67 hl / ha

Winemaking

Once picked, the grapes are brought into a modern fermentation area, equipped with stainless-steel vats. The grapes are left on the skins for approximately 21 days and fermentation temperatures are maintained between 30 and 32°C.

Production

100 000 bottles

The blend

Cabernet Sauvignon : 55%
Merlot : 42%
Cabernet Franc : 3%

Tasting notes

Lovely ruby colour, flowery nose of violet. Enticing palate with lovely tannins and good notes of fruits.

To enjoy with grilled meat or cured sausages!



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