

# 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!



**CA GRANDS CRUS**

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](http://www.blaignan.fr) - [contact@cagrandscrus.fr](mailto:contact@cagrandscrus.fr)