

# Château Prieuré de Blaignan

Médoc

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## Vintage 2009



## Terroirs

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

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## Surface of the vineyard

97 ha

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## Planting density

7 600 Vines / ha

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## Average Age of the vines

29 years

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## Appellation

Médoc

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## Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



## CHATEAU BLAIGNAN

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### *Climatic Conditions*

2009 gathered all the conditions that outstanding vintages require! Rainfall was noticeably deficient, exceptionally high sunshine hours until the month of March, a very sunny Summer until September, allowing for the perfect ripening of the grapes and great concentration of aromas.

### *Ripening phases*

Flowering : June 5th  
Véraison : August 30th

### *Harvest*

Merlot : Beginning September 30th  
Cabernet-Sauvignon : October 5th

### *Yields*

49 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.



**CA GRANDS CRUS**

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