

Château Prieuré de Blaignan

Médoc

1/2



Vintage 2009



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

29 years

Appellation

Médoc

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



CHATEAU BLAIGNAN

2/2

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

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