

Château Prieuré de Blaignan

Médoc

1/2



Vintage 2010



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

30 years

Appellation

Médoc

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



CHATEAU BLAIGNAN

2/2

Climatic Conditions

Flowering of merlot was somewhat handicapped by cool, humid weather in June, which considerably reduced the yields from this variety. Otherwise 2010 fulfilled all the conditions for a great vintage, allowing to produce perfectly ripe grapes for every plot.

Production

132 000 bottles

The blend

Cabernet Sauvignon : 52 %
Merlot : 47 %

Tasting notes

Ripening phases

Flowering : Merlot : June 10th,
Cabernet-Sauvignon : June 17th
Véraison : Merlot : August : 16th,
Cabernet-Sauvignon : August : 19th

Harvest

Merlot : from October 8th to October 15th
Cabernet-Sauvignon : from October 18th to
October 23rd

Yields

44 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.



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