

# Château Prieuré de Blaignan

Médoc

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## Vintage 2010



## 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

30 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*

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 %

### *Ripening phases*

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

### *Tasting notes*

### *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.



**CA GRANDS CRUS**

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