

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855
MARGAUX

September... well worth the wait...

« August makes the must, while September makes the wine ». 2014 was no exception to this ancient wine-growing saying.

The high quality of this generous vintage was enhanced by exceptional late summer weather. The determination and hard work of the growers were rewarded this year by the arrival of a wonderful Indian summer which allowed us to bring out the full expression of the typicity of the different terroirs of Prieuré-Lichine.

Winter was quite mild and rainy. Bud-break occurred around the usual dates in mid-March and indicated a potentially large-sized and even crop.

Spring was particularly rainy and mild, which brought about the threat of fungal disease in the vines, forcing us to keep a very close watch on the vineyard to make sure it stayed in good health.

June was quite dry, which ensured good flowering, with crop estimations in line with the ten year average. A de-leafing was carried out to provide good ventilation of the bunches.

Normal July weather was followed by particularly cool and damp conditions in August. The temperatures, 2 to 5°C below the seasonal norms, stretched out the veraison process and forced growers to remain on their guard against any outbreaks of disease in the vines.

At last, the much-needed hot, sunny weather arrived in September with six consecutive weeks of dry and mild conditions which enabled us to bring all our plots to full ripeness and to concentrate the juice-filled berries.

The health of the crop was perfect, which allowed us to select and ferment high quality grapes, while preserving the identity of each individual parcel.

We began the harvesting with the first Merlot on September 25. The last of the Cabernet was brought in on October 17.

The vinification process went smoothly with relatively long macerations for the top vats (around 32 days) and resulted in wines with ripe, very fine tannins and precise, complex aromatic expression showing floral, fruity and spicy notes.

For their second year, the tulip-shaped vats, together with our use of pigeage (punching down the cap of skins), played an important role in our search for the highest quality. We were able to vinify each individual parcel separately while adapting the extractions precisely to the potential of each lot.

The wines have a flavoursome profile with a dense, full and velvety mouth-feel and fully express the greatness of the Prieuré-Lichine terroir.

