

Château Prieuré-Lichine

GRAND CRU CLASSÉ EN 1855

MARGAUX

2024



Resilience, tenacity and involvement

The 2024 vintage, the result of remarkably **meticulous** work, has **faced unprecedented climatic conditions**.

The year was marked by **exceptional rainfall**, putting men and vineyards to a severe challenge.

Thanks to the **expertise, tenacity** and **resilience** of our teams, we were able to draw **new energy** from this adversity, helping to preserve the vines and produce a wine of great purity.

To ensure a meticulous selection of berries, we have equipped our estate with a **Densimetric Sorting System**, in addition to the **Optical Sorting System**.

The combination of these cutting-edge technologies played a key role in the success of this vintage, ensuring an extremely precise selection.

Château Prieuré-Lichine 2024 is distinctive for its **elegant structure** combined with a **smooth texture**.

Each sip elegantly reveals the richness and intensity of the fruit, supported by refreshing acidity and velvety smoothness.

The result is a highly harmonious of a sensory experience that is both supple and long-lasting.

This vintage is the fruit of a collective effort, in which the passion of men and women combines with the most modern tools to overcome the challenges of nature and reveal the unique character of our terroirs.

- **OWNER:** SAS Château Prieuré-Lichine
- **WINEMAKER:** Étienne CHARRIER
- **CONSULTANT ŒNOLOGIST:** Derenoncourt Consultants
- **TOTAL SURFACE AREA:** 85 ha (210 Acres)
- **AVERAGE AGE OF THE VINES:** 30 years
- **SOIL TYPE:** Garonne gravel from the Günz era
- **GRAPE COMPOSITION IN THE VINEYARD:**
 - Cabernet Sauvignon: 45%
 - Merlot: 52%
 - Petit Verdot: 3%
- **DE-LEAFING:** 1 side of the Merlot rows in June
- **BEGINNING AND END OF HARVEST:**
 - Merlot: 26th Sept to 9th October
 - Cabernet Sauvignon: 2nd to 9th October
- **HARVESTING PROCESS:**
 - Bunches transported in small crates
 - Vibrating sorting table
 - Manual, optical & densitometric sorting
 - No crushing process
 - Gravity-fed vat filling
- **SURFACE AREA OF THE VINEYARD:** 75 hectares (185 acres)
- **VATTING TIME:** 26 days
- **OVERALL YIELD:** 22 hl/ha
- **YIELD FOR 1st WINE:** 20 hl/ha
- **2024 VINTAGE BLEND OF FIRST WINE:**
 - Cabernet Sauvignon: 65%
 - Merlot: 29%
 - Petit Verdot: 6%
- **AGEING:**
 - 35% new barrels,
 - 10 barrel roasting
 - 65% second fill barrels



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Château Prieuré-Lichine, certified High Environmental Value, is engaged in a sustainable certification procedure.