

CHÂTEAU
TRONQUOY - LALANDE



SAINT-ESTÈPHE

Vintage 2011

Main characteristics of the vintage

This vintage was marked by the lack of rainfall. Spring was unusually dry with almost summer like growing conditions. Flowering was rather early, homogeneous, and fast.

Summer was quite cool overall, particularly June and July. June 26 and 27 were the only days where the temperature climbed up to 40°C. This excessive heat caused scalding to some important bunches.

The veraison was rather slow, and nevertheless the harvest was untimely. The hailstorm of September 1st touched partially the vineyard, but did not affect the quantity nor the quality of the harvest.

The gravel soil of Tronquoy-Lalande, with its high amount of clay, conserved the hydraulic alimentation - a great benefit to the vineyard.

The phenolic maturity of each grape variety, depending on each plot and implantation was followed with precision and was lead up to its optimum, while controlling its balance and final level of alcohol. The alcoholic fermentation this year was particularly quick. The extraction was mastered during pump-over, in order to keep the elegance and the finesse of the tannins, while conserving the structure of the wine.

Period of harvest

September 3rd – September 23rd

Blend

Merlot : 42 %, Cabernet Sauvignon : 47 %, Petit Verdot : 11 %

Tasting notes

Beautiful dark and shiny robe, with an intense red, almost garnet.

The nose is already expressive, fresh and spicy, combining finesse and elegance. Slight woody with light fruity notes.

The palate is frank; whilst the mid-mouth is very balanced revealing pleasant well matured tannins.

Beautiful after-taste, quite long, soft and silky.

Easy to drink, a rather elegant wine reflecting well its terroir.