

CHÂTEAU
TRONQUOY - LALANDE



SAINT-ESTÈPHE

Vintage 2016

Main characteristics of the Vintage

The year started with a relatively mild and wet January and February, with regular and heavy rainfall until March. Cool weather in the following months slightly slowed the vegetative cycle. The first flowers appeared around 28 May and full flowering took place between 6 and 8 June.

As

from 17 June, fine weather set in for the summer, without significant rain until September.

Mid veraison was achieved around the middle of August. The 2 rain showers in September relaunched the vine's cycle and the grape ripening process.

The harvest started on 27 September and ended on 15 October. Our micro-plot selection continued,

so as to preserve the identity of each sub-plot.

The first vats show great richness in the musts, with rarely achieved aromatic notes. In the cellar,

gentle extraction with respect for the fruit has resulted in fine and elegant tannins.

Period of harvest

September 27th – October 15th

Blend

Merlot : 58%, Cabernet Sauvignon : 34%, Petit Verdot : 6 %, Cabernet Franc : 2%

Tasting notes

The colour is dense.

The lightly oaked nose is very expressive and presents good aromatic intensity. The aromas of black fruit and Morello cherry combine with spices and more toasty, bready notes of vanilla and coffee. The attack is clean, powerful and fresh. The opulent and generous mid-palate reveals notes of ripe fruit and tannins of great finesse. The aromatic finish is well balanced.

An exceptional year for Tronquoy-Lalande!