

CHÂTEAU
TRONQUOY - LALANDE



SAINT-ESTÈPHE

Vintage 2017

Main characteristics of the Vintage

The weather conditions for the 2017 vintage were quite unusual. The year started with a mild and dry winter, marked by only 2 weeks of cold at the end of January.

The temperatures remained mild in the spring, allowing uniform bud burst as from 29 March. At this stage an early vintage seemed likely, but the growth cycle slowed down at the end of April under the influence of cooler temperatures. The Gironde estuary then played its essential role of thermal regulator during the 3 consecutive days of frost, which spared our vineyard.

The summer-like conditions in May favoured early, quick and uniform flowering for the 4 grape varieties.

Summer was dry and temperate, marked by a heatwave from 19 to 23 June.

The first signs of veraison appeared around 17 July. The few rainy spells in September encouraged good development of ripeness for the 4 grape varieties.

We harvested from 12 September to 3 October. Picking within the plots at perfect ripeness allowed us to isolate 15 batches representative of our terroirs, which will make up the wealth of our blends. Each batch underwent taylor made vinification to reveal the best of our wine signature.

Period of harvest

From September 12th to October 3rd

Blend

Merlot : 55%, Cabernet Sauvignon : 37%, Petit Verdot : 6 %, Cabernet Franc : 2%

Tasting notes

Beautiful shiny red colour with beautiful purple reflections.

The elegant and complex nose reveals notes of black fruit and subtle woody hints.

The palate is full body with a nice acidity and a persistent length.

Very good potential. To be fully enjoyed in a few years