

# CHÂTEAU PRIEURÉ LALANDE



## Château Prieuré Lalande Red 2015

AOC Lussac-Saint-Emilion, Bordeaux, France

### PRESENTATION

Château Prieuré Lalande is one of the most reliable wines in the Lussac-Saint-Émilion appellation. Ideally situated on a clay-limestone rise in Lussac, this estate benefits from the expertise of a team focused on producing wines of the same complexity and quality as the great châteaux of nearby Saint-Émilion.

### THE VINTAGE

#### WEATHER CONDITIONS

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

#### HARVEST

24 september 2015

### THE WINE

#### VARIETALS

Merlot 65%, Cabernet franc 25%, Cabernet sauvignon 10%

#### ALCOHOL CONTENT

14 % vol.

#### TASTING

2015 Prieuré Lalande is a brilliant, sumptuous crimson colour, interspersed with orange highlights.

The bouquet is elegant and aromatic with appealing hints of red fruit, especially cherry.

Delicious and fresh on the palate with red fruit flavours (cherry), reminiscent of the bouquet. The tannin is elegant with perfectly integrated oak, paving the way for an equally enjoyable aftertaste.

#### FOOD PAIRINGS

Pork, grilled veal, beef fillet with pepper sauce.

#### SERVING

Serve between 15°C and 17°C

#### AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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### THE VINEYARD

#### TERROIR

Clay-limestone soil about one metre deep, on a limestone plateau with asteria. Clay-siliceous soil with light sand at the foot of the slopes.

#### AGE OF VINES

32 years old

#### IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Machine harvest with sorting and selection at the winery.

### THE CELLAR

#### WINEMAKING

In stainless-steel temperature-controlled tanks. Approximately 3 weeks (subject to vintage and ripeness of tannins) .

#### AGEING

For 12 months in oak barrels (25% new) with racking each trimester.



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