

CHÂTEAU PRIEURÉ LALANDE

Château Prieuré Lalande Red 2018

AOC Lussac-Saint-Émilion, 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

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine. Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

22 September 2018

THE WINE

VARIETALS

Merlot 65%, Cabernet franc 30%, Cabernet sauvignon 5%

ALCOHOL CONTENT

13.5 % vol.

TASTING

The colour is dark red, with some slightly tile-like highlights.

The nose is particularly expressive with notes of black fruits (blackcurrant, blackberry), very ripe, to which are added some touches of spices and liquorice.

On the palate, there is volume and a very nice structure. The black fruit aromas (blackberry), already perceived on the nose, are found here, where they blend elegantly with some woody notes. The tannins are of great finesse. This is a wine with good ageing potential, but which can be enjoyed now, if desired.

FOOD PAIRINGS

Country pâté, barbecued ribs, duck tournedos with grapes.

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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