

TOUR PRIGNAC

GRANDE RÉSERVE

MÉDOC

2022




CELLARING & SERVING


 14 -17°C


 9 to 15 years

 2 hours

TASTING NOTES

 Deep and dense red, reflecting the concentration of this cuvée.

 Intense aromas of ripe fruit, enriched with spicy notes and hints of menthol and licorice, adding beautiful complexity.

 Rich and structured, with well-matured tannins that provide a lovely roundness, suggesting excellent aging potential.

FOOD & WINE PAIRINGS

Tasting just for the pleasure of the wine, an Angus ribeye, Pauillac lamb, and some fine aged cheeses...

THE ESTATE

- Château Tour Prignac, adorned with towers, joined the Castel family in 1973.
- It is the largest single vineyard in the Médoc, covering 144 hectares.
- Diversified poly-culture including cereals, hay, forest and more.
- Cool, most northerly terroir, with sandy soil on the plain and clay on the hillside.
- High planting density of 7,800 vines per hectare, well in excess of AOC standards (5,000).
- A biodiversity hotspot with 24% of agro-ecological infrastructure for 144 ha of vines.

VINEYARD MANAGEMENT

- Double Guyot 'fenêtre' pruning system (2 spurs, 2 canes)
- Mechanical cultivation.
- Grassing of every other vine row for the weaker vines.
- Grassing of every vine row for the stronger vines.
- Mechanical leaf stripping on both sides.
- No green harvesting.
- Mechanical harvesting with onboard sorting.

VINIFICATION AND AGEING

- Parcel selection followed by vinification in stainless steel vats.
- Once the alcoholic fermentation had begun, rack and return was carried out in order to ensure maximum extraction.
- Traditional running-off
- After the malolactic fermentations (which take place under very good conditions thanks to the thermoregulation equipment), aging in French oak barrels of 1 and 2 wines (45% of the volume) and in vats with and without alternative woods (55% of the volume) for 12 months.

HARVEST DATES

Merlot : from september 16th to 19th
Cabernet-Sauvignon : from september 26th to october 6th

BLEND

Cabernet-Sauvignon : 62%
Merlot : 38%

TERROIRS

Calcareous clay and fine gravel

TECHNICAL TEAM



Vanessa Trouy
Cellar Master



Eric Boissenot
Winemaking Consultant

ACCREDITATIONS



DISTINCTIONS

Vinalies Internationales – Gold Medal
Decanter DWWA Competition – 90 pts
Forbes : 94 points

INTO THE VINEYARD



Castel Châteaux et Grands Crus
21-24 rue Georges Guynemer
33 290 Blanquefort - France
Tél. : +33 (0)5 56 95 54 00

www.chateau-tour-prignac.com

www.chateaux-castel.com

  @ChateauxCastel

