



Les Hauts de TOUR PRIGNAC

MÉDOC

2022

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 pruning (2 canes and 2 spurs).
- Mechanised agriculture.
- Cover-cropping of alternate rows to control vine vigour.
- Cover-cropping of every row where vines were more vigorous.
- Mechanical leaf-thinning on both sides of the vines.
- Machine harvests with on-board sorting.

VINIFICATION AND AGEING

- Traditional vinification in thermoregulated stainless steel vats.
- After the malolactic fermentations (which take place under very good conditions thanks to the thermoregulation equipment), aging in vats (2/3 of the volume with alternative woods and 1/3 of the volume without) for 8 months.

HARVEST DATES

Merlot : from september 19th to 24th
Cabernet-Sauvignon : from august 27th to september 6th

BLEND

Merlot : 86%
Cabernet-Sauvignon : 14%

TERROIRS

Calcareous clay and fine gravel

TECHNICAL TEAM



Vanessa Trouy
Cellar Master



Eric Boissenot
Winemaking Consultant

ACCREDITATIONS



INTO THE VINEYARD



CELLARING & SERVING

t° 14 -17°C

T 3 to 5 years

G 1 hour

TASTING NOTES

Eye Dark and shiny red color.

Nose Fruity nose with raspberry aromas and woody, vanilla notes.

Mouth Rich and well-structured, with soft tannins. The overall profile is well-integrated and easy to drink, while maintaining a beautiful concentration typical of Médoc. Very well-balanced.

FOOD & WINE PAIRINGS

Fine charcuterie, rack of pork with caramel and pink pepper, grilled, meat, poultry, world cuisine and mature cheeses.

chateau-tour-prignac.com
www.chateaux-castel.com
@ChateauxCastel



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