





# CHÂTEAU TOUR PRIGNAC

MÉDOC


## VINTAGE 2014




### TO SERVE

-  17 °C
-  10 - 15 years
-  13.5 % vol
-  1 hour

### TASTING NOTES

 Château Tour Prignac 2014 shows a beautiful dark ruby red colour.

Ripe red fruit on the nose with an appealing hint of spice.

 A smooth, creamy attack leads to a well-structured body built around a silky vein of tannins – very elegant indeed. The finish is pleasing and full of promise

### FOOD/WINE PAIRINGS

Home made terrines, rack of lamb with thyme, duck with root vegetables, grilled beef, dishes served in sauce and mature cheeses.

### CLIMATE

The year was divided into two very distinct 'seasons': the growing season which got off to a dank, cold start, and the hot, sunny weather that followed at the end of summer/beginning of autumn. These sharply contrasting conditions have shaped the character of 2014's wines.

- Cool temperatures inhibited shoot growth; growth was particularly slow in April and May as both months were cold and damp.
- As the weather warmed up the vines began to grow more rapidly, notably from June 10th onwards. June remained warm and sunny.
- Temperatures fell again in July, and growth slowed once more.
- There was little rainfall as grapes ripened.
- September and October weather was exceptionally dry and sunny, and unlike the right bank, the left bank was spared September's 50mm rainstorm

### VINEYARD MANAGEMENT

- Early bud break.
- Merlots and Cabernets flowered well at the beginning of June.
- Leaves were thinned on one side at the end of July/beginning of August.
- Véraison was late, but progressed evenly.
- Little pressure from fungal disease at the end of the cycle.
- September successfully triggered the ripening process.

### HARVEST DATES

Merlot: 1st – 8th October  
Cabernet Sauvignon: 14th – 17th October

### VINIFICATION

- Saignée was used for 10% of the Merlots to redress a slight must/juice imbalance.
- For Cabernets, vinification focused on building structure.
- Merlots were vatted for a moderate length of time; Cabernets somewhat longer (over 25 days).
- 30% of the wine produced was transferred early into new barrels; the remainder was aged in separate batches, in barrels after one or two wines.
- Total aging time: 16 months.
- 2014 is undoubtedly one of Tour Prignac's great vintages. October was one of the wettest in 10 years and was also exceptionally warm, allowing the Cabernet Sauvignons to achieve peak expression. In addition, a fresh approach to vinification produced a more modern aromatic expression and structure.

### BLEND

50% Merlot  
50% Cabernet Sauvignon

### OUR EXPERT SAY

« Meticulous care was taken in maintaining the vineyard this year, allowing us to create a superb wine, already being hailed as one of the appellation's greatest successes. Harvesting took place at peak of ripeness. Aging has produced a delicious wine which is appealing now, but which will take on even greater complexity over the years to come. »