

CHATEAU PRIEURE DE BLAIGNAN 2016

AOP Médoc

~ Background ~

Chateau Blaignan is the oldest winemaking estate in the Medoc region of Bordeaux. Documents dating back to the 15th century reveal that vineyards were planted in the hamlet of Blaignan for nearly 600 years. In this beautiful estate of 100 hectares located in the north of the Médoc, the presence of the vine is attested since the 14th century. A fief of the Lords of Blaignan in the Middle Ages, this estate gave its name to the land and to the family. In the 1700s, the 15th century Grande Seigneurie became the property of Louis-Alexandre de Bourbon.

In 1762, the estate was sold to a gentleman from Bordeaux, Mr. Taffard, who increased the surface area and made it a model property.

Since 2004, Château Blaignan has been one of the properties owned by the Crédit Agricole Group, which has since worked to improve the quality of the wines by equipping the property with a new wine-making tool.

The owner of Chateau Blaignan, CA Grands Crus (which also owns Chateau Grand Puy Ducasse, a 5th growth Pauillac, Chateau Meyney, a St. Estephe, and Chateau Rayne Vigneau, a 1st growth Sauternes), is deeply committed to the renaissance of the estate and has invested over 3 million euros in the vineyards and brand new 100% temperature controlled cellars with small stainless steel vats for vinification by parcels. The star winemaking team, headed by up & coming winemakers Anne Le Naour and Boris Diallo, is making an outstanding wine that over delivers in quality, while remaining affordable. This is one of Aquitaine Wine's flagship brands today.



Anne LE NAOUR
Executive Director



Boris DIALLO
Estate Manager

~ Viticulture ~

- 51% Cabernet Sauvignon and 49% Merlot planted.
- 100 hectares in one planted on the highest part of the village of Blaignan.
- The average age of the vines is 30 years.
- Yield of 50 hectoliters per hectare.
- Terroir is more like the right bank: clay and limestone soil on sedimentary limestone subsoil.
- Green harvest, leaf thinning, grass-growing between rows to limit yields.
- Certified ecologically sensitive farming practices: traditional Bordeaux dry farming, no pesticides or herbicides.



~ Winemaking ~

- **Blend: 55% Merlot and 45% Cabernet Sauvignon.**
- New revolutionary fermentation facilities allow for 100% temperature control at every phase, from when the grapes enter the cellars to bottling.
- Vinification by parcel in small stainless steel vats. Cold maceration prior to fermentation at 8°C to gently extract flavors, aromas, and colors from the skins.
- Fermentation at 28-30°C with gentle daily pumping over, to continue the gentle extraction of flavors, aromas, and tannins.
- Maceration period: 21-30 days, depending on each tank and daily tastings.
- Post-fermentation maceration at 30°C for a minimum of 8 days to give body, roundness, and natural sweetness to the wine.
- Aged 15 months in oak barrels.

~ Tasting Notes ~

The nose is fruity, mineral and offers a fine power (in the background). There are notes of ripe blackcurrant, licorice and slightly ripe berries associated with hints of flowers, fresh raspberry, graphite, Cuban pepper and a discreet hint of varietal and fine spices. The palate is fresh, fruity, balanced and offers suavity, a fine acidic frame, precision, roundness, fatness and a fine tension. On the palate this wine expresses notes of fleshy/fresh blackcurrant, small fleshy/fresh wild berries and more lightly cherry combined with a touch of fleshy/fresh red berries as well as fine floral, varietal, licorice and toasted notes. The tannins are well conducted. Discreet mocha/chocolate on the finish/persistence. Presence of an imperceptible hint of hazelnut/almond on the persistence.

92 Points. This may not be that complex, but its a delicious, easy to enjoy Médoc, brimming with blackberry and cassis aromas. Long, creamy yet fresh finish that caresses the palate. Drink or hold.

