



PRÉSENTATION :

The Estate traces back its origins to 1719, but it's really in 1838 that Henry Delaroze, then mayor of Saint-Laurent, establishes a vineyard on one of the most ancient gravel beds of the Medoc. In 1884 Count Ernest de Lahens presides over the destiny of an Estate encompassing 300 hectares and oversees the construction of Château de Trintaudon and its tower; almost a lighthouse overlooking an ocean of vineyards. During its long history the Estate was acquired by a Spanish nobleman: Duc Del Infentado, subsequently by the Forner Family, then owner of Château Camensac and Marques de Caceres. In 1986, Assurances Générales de France (Allianz) purchased the Estate, one of the largest of the Medoc by its surface area and total production; a well renowned property recognized the world over as a top quality Cru Bourgeois.

THAT VINTAGE:

The first half of the year, with more than 700 mm of rain, was particularly humid and the worst was feared regarding mildew. Luckily, the flowering proceeded correctly between 3 and 13 June, a week later than in 2015, thanks to a brief respite in the rain, and quite uniformly, above all for the Merlots. This was followed by a very long dry period, without excessive heat, leading to worries, despite everything, of too much water stress, especially for the very young vines.

The few showers mid-September favoured complete ripening, without threatening the state of health of the crop.

Note that in the 2016 vintage, the weight of the berries was measured at 15 to 30% lighter than in 2015, which may explain the different organoleptic profile of these two years. We should also state that the 2016 harvest was the longest for more than 30 years, allowing all the teams to improve precision in choosing picking dates, and this thanks to a real Indian summer.

HARVEST: 4 October to 19 October

VINEYARD:

- 154 hectares of vineyards.
- **Soil** : Fine gravels, sandy gravels and clayish limestone soil.
- **Planting density** : 6,600 vines per hectare.
- **Average age of vines** : 28 years old.

GRAPE VARIETALS:

- 47% Cabernet Sauvignon
- 47% Merlot
- 6% de Petit Verdot

FINAL BLEND:

- 52% Cabernet Sauvignon
- 42% Merlot
- 6% de Petit Verdot

WINEMAKING :

Stainless steel vats with temperature monitoring.
Total maceration of 18 days

TASTING NOTES:

Made from the property's younger vines and with vinification at low temperature to favour fruit and the smoothness of the tannins.

Ruby colour with a hint of tile red.

The fresh red fruit aromas combine with subtle notes of coconut and tobacco from careful oak ageing.

On the palate, roundness, fruit and a moderate tannic structure give an overall sensation of softness and creaminess.

The finish is simple, soft and delicate.

To serve as from the end of 2019, without decanting, and for the following 2 to 3 years.