



ANALYTICAL PROFILE:

- Degrees: 13°40
- Total acidity: 3.9g/lt
- pH : 3.55
- Total polyphenol : 72

PRESENTATION :

The Estate traces back its origins to 1719, but it's really in 1838 that Henry Delarozé, 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 Infantado, 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.

THIS YEAR:

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 :

- **155.5 hectares** of vineyards.
- **Soil** : Fine gravel, sandy gravel 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% Petit Verdot**

FINAL BLEND:

- **45% Cabernet Sauvignon**
- **50% Merlot**
- **5% Petit Verdot**

VINIFICATION :

Classic three week initial fermentation.
Aged in oak barrels for 12 to 14 months.

MEDALS AND AWARDS :

- Wine Enthusiast Magazine : 91
- JAMES SUCKLING : 92
- CHRIS KISSACK : 94
- JANCIS ROBINSON : 16
- Frankfurt International Trophy : Gold Medal

TASTING NOTES:

Dark and very intense colour of deep ruby. Ripe aromas of small black fruit dominate (blackcurrant, blackberry), though with good freshness. The palate is fleshy, with a nice touch of tannin. Long, caressing finish. To be watched during ageing, which will seek to bring out the harmony and the balance.