



CHATEAU DE LA LIGNE

"CUVÉE PRESTIGE" BORDEAUX SUPÉRIEUR 2012



The Chateau de la Ligne is located in Lignan de Bordeaux, a village of 700 inhabitants along the Dordogne river at the door of Saint Emilion.

According to locals, wine was produced on the lands surrounding the monastery of the Château for centuries but the earliest records of wine production date from 1874 when the estate released 174 barrels. At the time it was considered the highest quality wines in the area.

On the winter of 1956, one of the coldest that France had known, the vines froze and had to be uprooted. Following this dark episode of its history, the Château did not produce any bottle until Terry Cross, a Belfast native, fell in love with the place in the 90's. The first year of his installation he decided to replant 27 acres of the least productive clones allowing the re-birth of the "Grand Cru" of Lignan, like people says.

SOIL TYPE _____

On a south-facing ridge, the vineyard's soil is an ideal mixture of gravel and clay on the higher parcels that gently lean downwards into a combination of clay and limestone.

VARIETAL _____

60 % Merlot, 30% Cabernet Sauvignon 10% Cabernet Franc

CULTURE _____

High-density plantation. Natural grass cover between the rows.
High trellising ensures ideal leaf coverage to optimize the photosynthesis.
Vineyard planted with naturally low yielding vine plants.
Severe disbudding and leaf thinning. Harvest by hand at high maturity.

VINIFICATION/AGEING _____

Maceration and fermentation in thermoregulated stainless steel tanks during 30 days with manual punching of the cap every two days.
Malolactic fermentation followed by an ageing in new French oak barrels during 12 months minimum.

TASTING NOTES _____

Showing rich yet silky texture at first, this blend impress by the complexity of it fruit range going from Plum to blackcurrant and dark cherry, all that being underlined by the licorice signature of the Merlot and the discreet sweetness of the oak flavors. The elegant tannins and deep minerality gives a nice conclusion to this fantastic experience.

