



CHÂTEAU DE PRESSAC

GRAND CRU CLASSÉ - SAINT-ÉMILION GRAND CRU

APPELLATION	A.O.C. Saint-Émilion Grand Cru
HISTORY	1453 : End of the Hundred Years' War 1997 : Jean-François and Dominique Quenin purchased the estate 2012 : Grand Cru Classé
SOIL	Limestone plateau with clay-limestone slopes and sandy-clay at the foot
AREA UNDER VINE	47 ha including 41 ha of vines
GRAPE VARIETIES	72 % Merlot - 16% Cabernet Franc - 7% Cabernet Sauvignon 1% Pressac (Malbec) - 2% Carmenère - 2% Petit Verdot
WINE DENSITY	5,500 - 8,000 vines/hectare
YIELD	35 - 40 hectolitres/hectare
VITICULTURE	Plot-by-plot management - HEV 3 certification - Tilling, double-Guyot pruning, bud pruning, leaf thinning, removal of side shoots, bunch thinning
HARVEST	Hand picking into small crates, double sorting of grapes (with vibrating table and densimetric sorting), complete destemming
VATTING	Gravity-flow transfer, long maceration (3 to 4 weeks in concrete vats)
FERMENTATION	Plot-by plot fermentation in temperature-controlled concrete vats. Pre-fermentation maceration, pumping over, rack-and-return pigeage (punching down the cap) if necessary. Malolactic fermentation partly in new barrels
AGEING	20 months including 18 in barrel (50% new)

Jean-François et Dominique Quenin

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MILLÉSIMES

2018 A difficult spring (warm and wet) was followed by a splendid summer marked by hot, dry and sunny conditions. The beautiful autumn made it possible to precisely choose the harvest date. Limestone and clay-limestone soils (including at Château de Pressac) helped preserve freshness, necessary for even ripening. The result is a very fine Château de Pressac vintage.

HARVEST DATES :

Malbec : 27/09
Merlot : 24/09 to 10/10
Cabernet-Franc : 10 and 11/10
Cabernet-Sauvignon : 16/10
Carmenère : 16/10

FINAL BLEND :

Merlot : 70%
Cabernet-Franc : 15%
Cabernet-Sauvignon : 12%
Malbec (Noir de Pressac) : 2%
Carmenère : 1%

2017 This vintage was sadly hit by a terrible episode of frost which destroyed a substantial part of the Saint-Émilion harvest. Château de Pressac was fortunately spared thanks to its high elevation. In the vineyards that did not freeze, flowering took place earlier than usual, as did véraison (colour change). The harvest began mid-September.

HARVEST DATES :

Malbec : 14/09
Merlot : 14/09 to 28/09
Cabernet-Franc : 27 and 28/09
Cabernet-Sauvignon : 04/10
Carmenère : 04/10

FINAL BLEND :

Merlot : 74,5%
Cabernet-Franc : 16%
Cabernet-Sauvignon : 7%
Malbec (Noir de Pressac) : 1%
Carmenère : 1,5%

2016 The 2016 vintage is one of the finest ever produced. Flowering occurred later than usual. Despite the hot, dry summer, véraison (colour change) was also delayed. The harvest began early October under clear blue skies.

HARVEST DATES :

Malbec : 05/10
Merlot : 05/10 to 17/10
Cabernet-Franc : 18 and 19/10
Cabernet-Sauvignon : 24/10
Carmenère : 24/10

FINAL BLEND :

Merlot : 72%
Cabernet-Franc : 11%
Cabernet-Sauvignon : 10%
Malbec (Noir de Pressac) : 5%
Carmenère : 2%

2015 2015 was a great vintage, especially for wines grown on the limestone and clay-limestone terroirs of Saint-Émilion. It benefited from quick, even flowering, a hot, dry summer, and a beautiful autumn.

HARVEST DATES :

Malbec : 21/09
Merlot : 21/09 to 08/10
Cabernet-Franc : 08 and 09/10
Cabernet-Sauvignon : 15/10
Carmenère : 15/10

FINAL BLEND :

Merlot : 76%
Cabernet-Franc : 9%
Cabernet-Sauvignon : 12%
Malbec (Noir de Pressac) : 1,5%
Carmenère : 1,5%

2014 Flowering took place very smoothly thanks to warm, dry conditions. Then, after a cool, gloomy summer, the 2014 vintage was saved by glorious weather in late autumn, resulting in perfectly ripe grapes. The harvest began at the end of September under fine conditions.

HARVEST DATES :

Malbec : 02/10
Merlot : 22/09 to 13/10
Cabernet-Franc : 08/10
Cabernet-Sauvignon : 21/10
Carmenère : 21/10

FINAL BLEND :

Merlot : 68%
Cabernet-Franc : 11%
Cabernet-Sauvignon : 13%
Malbec (Noir de Pressac) : 6%
Carmenère : 2%

2013 2013 was a difficult vintage marked by cool, rainy weather during flowering and an equally wet autumn. Fortunately, this was compensated by fine sunny conditions during summer. This led to very uneven grape ripening, which called for rigorous sorting. At Château de Pressac, a third of the berries were eliminated.

HARVEST DATES :

Malbec : 03/10
Merlot : 02/10 to 14/10
Cabernet-Franc : 14 and 17/10
Cabernet-Sauvignon : 18/10
Carmenère : 18/10

FINAL BLEND :

Merlot : 64%
Cabernet-Franc : 16%
Cabernet-Sauvignon : 12%
Malbec (Noir de Pressac) : 6%
Carmenère : 2%

2011 A challenging vintage for winegrowers.
Warm, dry weather conditions all year round led to early flowering and véraison (colour change).
The harvest also took place earlier than usual, starting mid-September.

HARVEST DATES :

13/09/2011 to 07/10/2011

FINAL BLEND :

Merlot : 70%
Cabernet-Franc : 20%
Cabernet-Sauvignon : 8%
Malbec (Noir de Pressac) : 2%

2008 After a fairly dull summer, this vintage was "saved" by a particularly fine and sunny autumn.
Meticulous vineyard management throughout this period enabled us to harvest very late
(until 31 October) and therefore pick ripe, very aromatic grapes.

HARVEST DATES :

09/10/2008 to 31/10/2008

FINAL BLEND :

Merlot : 70%
Cabernet-Franc : 14%
Cabernet-Sauvignon : 12%
Malbec (Noir de Pressac) : 1%
Carmenère : 3%

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