



CHÂTEAU
PRIEURÉ
MARQUET
GRAND VIN

TECHNICAL SHEET CHÂTEAU PRIEURÉ MARQUET RED 2016



CHÂTEAU PRIEURÉ MARQUET

100 % MERLOT

APPELLATION BORDEAUX SUPÉRIEUR CONTRÔLÉE

Château Prieuré Marquet has a long history and has been associated with many distinguished figures, dating all the back to the XVth century. One of these figures, Charles-Antoine de la Roche-Aymon - who inherited the property from his father - became one of the most prominent men in France. The Archbishop of Reims, who was part of the Order of the Holy Spirit, became confessor to King Louis XV and also consecrated King Louis XVI in Reims on June 11, 1775.

Various official records provide information about the viticultural development of the estate, which in 1795 was described as a 'castle surrounded by 100 hectares, producing from 80 to 100 casks of fine wine'. The wines of Château Prieuré Marquet have a distinctive personality, and show a true expression of terroir, which is enhanced by the work of the winemaker in the cellar. The vineyard is found on a gentle hill of deep clay, allowing the production of unique wines with power and depth. Each task in the vineyard is dedicated to preserving and enhancing the complexity, finesse, and density characteristic of, what the team affectionately calls, the 'PM's Terroir'. It's a long process to understand a specific terroir, but with each vintage precision and knowledge is gained.

The wines are aged in 350 and 500 litre casks to reveal the grape's potential and carefully follow its evolution.

It may be the respectful and imaginative renovation of the manor house, or the meticulous approach in the vineyard, or the patient attention to details during the winemaking and ageing process of wines, but one can feel the estate's philosophy and commitment.

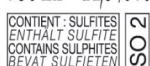
MIS EN BOUTEILLE AU CHÂTEAU

www.prieure-marquet.com

SCEA MARQUETTE - 33910 ST-MARTIN-DU-BOIS - FRANCE

GRAND VIN DE BORDEAUX - PRODUCT OF FRANCE

750ml 14,5%vol.



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L01-BXS-PM-2016

La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant.

CHÂTEAU PRIEURÉ MARQUET

SCEA Marquette - 33910 Saint Martin du bois

Tél : 05 57 49 41 70

Numéro Intracommunautaire : FR05807519210

Siret : 80751921000015

Vintage : 2016

Varieties : 100% Merlot

Terroir :

Deep silty clay (former Fronsac area)

Location :

North-East of Bordeaux, next to Libourne

Age of vines : 15 to 25 years

Harvest :

Machine harvested with integrated row crop engagement.

Sorting by float/sink separation.

Winemaking :

4 to 5 weeks long process from vatting to racking. Mechanical picking of grapes which are sorted out by float/sink separation.

24 hours to 48 hours- long cold pre-fermentation maceration at 16°C/18°C
5 to 7 days fermentation under controlled temperature not exceeding 26°C.

Ageing process :

In oak barrels for 18 months.

The barrels are renewed by a third every year.

The malolactic fermentation occurs in oak barrels to minimize the addition of sulfites.

Characteristics of the Vintage :

The winter was dry, followed by mild and rainy weather conditions from January to June. The year was marked by an early bursting of buds, and an homogeneous flowering in spite of the rainy conditions. The summer was hot and dry. September offered the perfect conditions to excellent grape maturation. Harvesting took place from October 3rd to 15th.

The vineyard is conducted in sustainable agriculture, with controlled yields.

The 2016 Château Prieuré Marquet is a 100 % Merlot cuvée. The alcoholic fermentation lasted 6 to 7 weeks in stainless steel vats, and aged for 18 months in oak barrels. 40 % of the juices were aged in new 350 and 500 litres oak barrels, 40 % in 1 year old 350 litres oak barrels, and 20 % in 2 years old barrels.

Tasting notes : The 2016 Château Prieuré Marquet is a particularly well-balanced and generous wine.

A deep and ink dark colour.

A very elegant and charming nose, reminiscent of white blossom and mocha.

Very clean, complex and fruit-driven on the palate with delicate spicy aromas. Smooth and rich at first, with an elegant structure of velvety and fine-tuned tannins. A wine of perfect balance, freshness and depth with everlasting length.

Wine & Food Pairing : Saddle of rabbit, roasted quail, pan fried foie gras, French lamb stew...

It is best to open the bottle in advance to reveal all its potential.