



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Confidences de Prieure Lichine 2016

Price	£29.99
Code	CONF1001

A charming and accessible Margaux even when drunk young. Merlot is dominant in the blend resulting in a velvety texture. Juicy and succulent red berries with a chalky, piercing finish.

Tasting Notes:

The red fruit is very appealing here with a wealth of raspberries and mulberries, as well as redcurrant notes. The palate has attractively juicy and succulent red berries and a chalky, piercing finish. soft tannins and well-built structure. With succulent notes of cassis, blackberry and ripe plum on the mid-palate that linger on the long finish.





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Specification

Vinification A reference among Margaux wines, the Château Prieuré-Lichine vineyard covers an area of 78 hectares. Composed of gravel transported by the Garonne, this terroir typical of the Margaux appellation captures the heat of the sun during the day to better reflect it during the night, thus ensuring optimal maturity of the grapes. 24 hectares are dedicated to the Second Wine of the property, Confidences de Prieuré-Lichine. Harvested manually, the grapes are sorted manually and then by optical sorting. Transfer to vats is carried out without crushing. The wines are aged for 12 months, 40% in one-wine barrels and 60% in two-wine barrels.

ABV 14%

Size 75cl

Drinking Window Drink now through to 2028

Country France

Region Bordeaux

Area Margaux

Type Red Wine

Grape Mix 65% Merlot, 35% Cabernet Sauvignon

Genres Fine Wine

Vintage 2016

Body Rich, bold and robust

Producer Château Prieuré-Lichine

Producer Overview Château du Prieuré de Cantenac became Château Prieuré-Lichine when it was acquired by the charismatic Alexis Lichine, the "Pope of Wine" in 1951. Following his passing in 1989, his son Sacha took over the running of the estate until 1999, when the estate became part of the Ballande group. The philosophy of Château Prieuré-Lichine revolves around excellence and the production of great wines that reveal the full expression and diversity of the fine Margaux terroirs.

Closure Type Cork

Food Matches Try with a rack of lamb with dauphinoise potatoes.