



# CHATEAU TREYTINS

**LALANDE DE POMEROL - VINTAGE 2015**



Léon Nony established the Château Treytins estate in the 1950's, but its vineyards were planted in the 19th century by the Count de Kermartin. After Léon Nony's death in 1959, his son, Michel, then his grandson, Jean-Marc, continued his work building up the vineyard estate. In the 1990's, the vat room and cellars were extended and completely renovated to incorporate new techniques and the latest thinking in terms of vinification and ageing, while preserving traditional know-how. In 1997 and 2007, the family extended the vineyards.

**SOIL TYPE :**

Selection from a vineyard of around 36 hectares located on the geological prolongation of the Pomerol plateau, varied soils (clay, gravel, clay-silt).

**AVERAGE AGE OF VINES :** Around 30 years old

**PLANTING DENSITY :** Around 6,000 vines/ha

**VINEYARD MANAGEMENT :**

Double Guyot pruning, bud removal, sustainable soil enrichment, leaf thinning, green harvesting if necessary, ploughing, managed grass cover, harvesting when the grapes reach perfect maturity.

**ENVIRONMENT :**

Vine treatments only if necessary (with preference given to more environmentally-friendly products and application methods), effluent treatment, the use of local suppliers when possible, and selective waste management.

**VINIFICATION :**

Plot selection, sorting of the harvested grapes, full destemming, fermentation in stainless steel temperature-controlled vats, control of the maceration process and vinification temperatures.



**BLEND :** 56% Merlot, 40% Cabernet Franc, 4% Cabernet Sauvignon.

**AGEING :** 4% in 1 and 2 years old barrels, 96% in vats.

**WEATHER CONDITIONS :** A rather cold, wet winter. Flowering was fast and homogeneous and took place in early June in lovely, mild weather with little rain. July was dry and sunny, followed by some welcome rain storms in August, and a fine, dry September.

**PRESS RELEASES (extract) :**

- . **SILVER Medal** - Concours de Bordeaux – Vins d'Aquitaine, France, May 2017.
- . **GOLD Medal** – Gilbert & Gaillard 2019, France

**YIELD :** 45 hl/ha

**DATES OF HARVEST :** From September 16 to October 8.

**TASTING NOTES :** Bright purple hue, developed on the nose with almost candied ripe fruit, spice and violets. The well-defined palate with solid, silky tannins. Best drinking time : 2019 - 2025



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The abuse of alcohol is dangerous for health. Consume with moderation.

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