



CHATEAU TREYTINS

MONTAGNE SAINT-ÉMILION - VINTAGE 2009



Léon Nony established the Château Treytins estate in the Lalande de Pomerol Appellation 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. In 1997, the Nony family acquired vineyards in the Montagne Saint-Emilion Appellation, which it expanded in 2007, Château Treytins Montagne Saint-Émilion was born.

SOIL TYPE : Slightly over 5 hectares on soils ranging from sandy-loam to gravel located partially on a hillside.

AVERAGE AGE OF VINES : Around 27 years old

PLANTING DENSITY : Around 5,500 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 : 79% Merlot, 9% Cabernet Franc, 12% Cabernet Sauvignon.

AGEING : In concrete tanks, stainless steel vats.

WEATHER CONDITIONS : Temperatures above the 30-year average for May, June and August, followed by a terrific Indian summer. Low rainfall from July to October contributed to an excellent ripening.

PRESS RELEASES (extract) :

- . **Guide Hachette 2013** : « This bright garnet 2009 offers aromas of black fruits with spicy undertones. The firm but classy tannins sport a friendly roundness with fruity flavours. Enjoy it now with a roasted guinea fowl. » - France, September 2012.
- . **14/20 Le Point** : « Reductive, dense palate, reduced, fairly tight, lacks some charm but no middle body, powerful, tannic, needs to be aged.» - Jacques Dupont, France, May 2010.
- . **SILVER Medal Concours Mondial de Bruxelles 2011**. Belgium.
- . **84-87/100 Jamsuckling.com**. James Suckling, USA, April 2010.

YIELD : 54 hl/ha

DATES OF HARVEST: From September 22 to October 6.

TASTING NOTES :

Delicate ruby red hue with brick-coloured tints. A succulent nose of prunes, truffles and pepper. The palate is soft with graceful tannins. Decanting heightens the aromas.

Best drinking time : 2015 - 2020



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

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