



CHATEAU TREYTINS

MONTAGNE SAINT-ÉMILION - VINTAGE 2010



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-Émilion 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 28 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 : A very cold winter followed by a cool and unstable spring led to a late flowering. Water stress, high day-time temperatures and low night-time temperatures in the summer induced a stoppage of growth that was beneficial to the accumulation of sugars, tannins and aromas.

PRESS RELEASES (extract) :

. **86/100 guide Gilbert & Gaillard 2014** : « Lovely dark colour, bright red highlights. Good depth of black fruits that develops slowly. Lovely texture, ripe tannins, and pure fruit flavours of blackcurrant leading to a delicately bitter, liquorice-tinged finish. » - France, September 2013.

. **« 4 verres » guide Hubert 2012** : « A nice blend of ripe red berry fruits and sweet spices on the nose along with a lovely mineral character. Elegant, vibrant, lingering, fresh and balanced mouthfeel. » - Hélène Durand, France.

. **86-87/100 Jamessuckling.com** : « Some fruit but lacking a little in concentration. Clean. » - James Suckling, USA, March 2011.

YIELD : 34 hl/ha

DATES OF HARVEST: From September 29 to October 12.

TASTING NOTES :

Intense garnet hue flecked with purple. A very developed nose of candied fruit and spice. Round on the palate, lying over tasty tannins. Decanting is optional.

Best drinking time : 2016 - 2021



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

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