



CHATEAU TREYTINS

MONTAGNE SAINT-ÉMILION - VINTAGE 2011



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 29 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 :

An unusually early spring with record heat and drought: the warmest since the beginning of the 20th century, the driest in 50 years. July was slightly wetter than normal, August and September were warmer than normal.

PRESS RELEASES (extract) :

. **SILVER Medal Concours Général Agricole de Paris.** France, February 2012.

. **15/20 Le Point:** «Fruity nose, smooth palate, quite soft with a fine fruity character, not overwhelmingly extracted, quite elegant in style.» Jacques Dupont, France, May 2012.

. **SILVER Medal Concours de Bordeaux.** France, May 2013.

. « **4 glasses** » **guide Hubert 2016** : « Expressive nose showing exuberant fruity aromas of blueberries, blackcurrants and blackberries along with some floral tones. Full-bodied, with round, ripe tannins, great freshness, and a long finish. Classic, well-made, with good aging potential. » - Hélène Durand, France.

YIELD : 42 hl/ha

DATES OF HARVEST: September from 15 to 28.

TASTING NOTES :

Lovely, limpid, bright violet hue. An elegant nose of ripe red berries. The fresh, mellow palate is underpinned by soft tannins. Decanting intensifies the aromatic freshness.

Best drinking time : 2016 - 2020



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

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