



CHATEAU TREYTINS

MONTAGNE SAINT-ÉMILION - VINTAGE 2014



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 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 : 81% Merlot, 8% Cabernet Franc, 11% Cabernet Sauvignon.

AGEING : In concrete tanks, stainless steel vats.

WEATHER CONDITIONS :

An early bud break due to a particularly warm winter. Cooler weather in May that extended the flowering process. June was very hot. Summer was variable, with frequent storms and September was wonderful.

PRESS RELEASES (extract):

- . **90/100 JamesSuckling.com** : « Aromas of dark cherries and stones follow through to a medium body, firm and polished tannins and a wet-earth and chocolate aftertaste. Delicious wine now, but on that will improve over the next five years. » - James Suckling, USA, February 2017
- . **GOLD Medal** Gilbert & Gaillard 2017 –France, January 2017.
- . **SILVER Medal** - Challenge International du Vin 2017 – France
- . **1 star** - Guide Hachette des Vins 2018 - France

YIELD : 40 hl/ha

DATES OF HARVEST : From September 26 to October 6.

TASTING NOTES :

Deep, bright garnet colour. Violet and peppery aromas. Fleshy palate with ripe, silky tannins and a savoury finish.

Best drinking time : 2017 - 2021

Edition of June 12, 2018

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

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