



# CHATEAU TREYTINS

**LALANDE DE POMEROL - VINTAGE 2010**



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 26 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 :** 61% Merlot, 31% Cabernet Franc, 8% Cabernet Sauvignon.

**AGEING :** 5% in new oak barrels, 48% in 1 and 2 years old barrels, 47% in 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) :

- . **SILVER Medal London International Wine Challenge 2012** : « Depth of colour and densely rich. Balsamic nose and crunchy tannins. Nice structure » - Great Britain, May 2012.
- . **BRONZE Medal, Concours des Grands Vins de France**, Mâcon, France, May 2012.

**YIELD :** 34 hl/ha

**DATES OF HARVEST:** From September 23 to October 20.

**TASTING NOTES :** Clear, intense garnet red. Aromatic nose with elegant notes of ripe red fruits.

Straightforward, great volume backed by velvety tannins. Sweet and long finish.

Best drinking time : 2016 - 2021



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

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