



CHATEAU TREYTINS

LALANDE DE POMEROL - VINTAGE 2012



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 27 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 : 85% Merlot, 11% Cabernet Franc, 4% Cabernet Sauvignon.

AGEING : 5% in 1 and 2 years old barrels, 95% in vats.

WEATHER CONDITIONS : A mild winter followed by a cold spell in February. March brought summer-like conditions, April was rainy, May was nice, July was cool, and August and September were warm, with several days of temperatures over 30°C.

YIELD : 41 hl/ha

DATES OF HARVEST: From September 25 to October 15.

TASTING NOTES : Bright color with garnet highlights. Expressive bouquet of fresh red fruits and spices. Supple and elegant palate, showing smooth tannins and a sweet, soft finish.

Best drinking time : 2016 - 2020

PRESS RELEASE :

. **GOLD Medal, Gilbert & Gaillard 2015 :** « Deep garnet color. Ripe nose of toasted oak with underlying notes of wild berries. Very supple mouthfeel with silky tannins, showcasing pure fruit wrapped in oak aging aromas. A straightforward wine, with good length. Enjoy with red meat.» - France, June 2015.



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

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