



CHATEAU TREYTINS

LALANDE DE POMEROL - VINTAGE 2013



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 28 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 : 57% Merlot, 40% Cabernet Franc, 3% Cabernet Sauvignon.

AGEING : 24% in 1 and 2 years old barrels, 76% in vats.

WEATHER CONDITIONS : Winter was cold and rainy. June was variable, with temperature swings and rain during flowering. July was the third hottest July in France since 1900. August brought summer-like conditions, and September was warm and rainy.

YIELD : 28 hl/ha

DATES OF HARVEST: From September 25 to October 11.

TASTING NOTES : Clear and pure ruby colour. Delicate aromas mixing wild berries and plums. Good volume on the palate with soft tannins and an elegant finish.
Best drinking time : 2016 - 2019

PRESS RELEASES (extract) :

- . **GOLD Medal, Concours Mondial de Bruxelles 2015** – Belgium, May 2015.
- . **GOLD Medal, Gilbert & Gaillard 2016** : « Subtle evolution in its colour. Underbrush with jammy red and black fruits on the nose. Mature, balanced palate, showing ripe fruit flavours and freshness. Soft tannins. A ready-to-drink Lalande, perfect for steaks with a wine sauce.» - France, June 2016.



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

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