



CHATEAU TREYTINS

MONTAGNE SAINT-ÉMILION - VINTAGE 2013



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 31 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 : 83% Merlot, 9% Cabernet Franc, 8% Cabernet Sauvignon.

AGEING : In concrete tanks, stainless steel 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.

PRESS RELEASES (extract) :

. **13,5/20 Le Point :** « Red fruits, floral notes, liquorice, lovely fine-grained tannins, loads of juicy fruit character, smooth finish. » Jacques Dupont, France, May 2014.

. **GOLD Medal Gilbert & Gaillard:** « The colour shows a subtle evolution character. Beautiful ripe aromas on the nose, with jammy fruits (plum, redcurrant) and fresh underbrush nuances. Good tannic grip and very ripe flavours. Fresh finish. Needs time. » France, June 2016.

. **86-88/100 Vinous :** « The 2013 Treytins is a perfumed, silky wine laced with kirsch, mirabelle plums, wild flowers, mint and sweet spices. The layered, expressive finish is particularly of note.. » Antonio Galloni, Switzerland, April 2014.

YIELD : 20 hl/ha

DATES OF HARVEST : October from 1 to 7.

TASTING NOTES :

Delicate ruby colour. Expressive nose of cherry and spices. Plump texture with well-integrated tannins and a soft finish.

Best drinking time : 2016 - 2019

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

Vignobles Léon Nony - 33500 Néac - France - P. +33 (0)5 57 55 58 58 - www.VLN.FR - INFO@VLN.FR

