



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Confidences de Prieure Lichine 2016

Price	£30.49
Code	CONF001

A charming and accessible Margaux even when drunk young. Merlot is dominant in the blend resulting in a velvety texture. Juicy and succulent red berries with a chalky, piercing finish.

Tasting Notes:

The red fruit is very appealing here with a wealth of raspberries and mulberries, as well as redcurrant notes. The palate has attractively juicy and succulent red berries and a chalky, piercing finish. soft tannins and well-built structure. With succulent notes of cassis, blackberry and ripe plum on the mid-palate that linger on the long finish.





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Specification	
Vinification	A reference among Margaux wines , the Château Prieuré-Lichine vineyard covers an area of 78 hectares. Composed of gravel transported by the Garonne, this terroir typical of the Margaux appellation captures the heat of the sun during the day to better reflect it during the night, thus ensuring optimal maturity of the grapes. 24 hectares are dedicated to the Second Wine of the property, Confidences de Prieuré-Lichine. Harvested manually, the grapes are sorted manually and then by optical sorting. Transfer to vats is carried out without crushing. The wines are aged for 12 months, 40% in one-wine barrels and 60% in two-wine barrels.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2028
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	65% Merlot, 35% Cabernet Sauvignon
Genres	Fine Wine
Vintage	2016
Body	Rich, bold and robust
Producer	Château Prieuré-Lichine
Producer Overview	Château du Prieuré de Cantenac became Château Prieuré-Lichine when it was acquired by the charismatic Alexis Lichine, the “Pope of Wine” in 1951. Following his passing in 1989, his son Sacha took over the running of the estate until 1999, when the estate became part of the Ballande group. The philosophy of Château Prieuré-Lichine revolves around excellence and the production of great wines that reveal the full expression and diversity of the fine Margaux terroirs.
Closure Type	Cork
Food Matches	Try with a rack of lamb with dauphinoise potatoes.