



# CHATEAU DE LA LIGNE

## "CUVÉE PRESTIGE" BORDEAUX SUPÉRIEUR 2006



**Bordeaux  
Right Bank**



The Chateau de la Ligne is located in Lignan de Bordeaux, a village of 700 inhabitants at the "Right bank" of Bordeaux few miles south of Saint Emilion.

Wine was produced on the lands surrounding the monastery at the Chateau for centuries but the earliest records of wine production date from 1874 when the estate produced 174 barrels being the highest quality wines in the area.

In 1956, one of the coldest winter that France had known last century, the dead vines were uprooted and the Chateau lost his soul.

In the year 2000, Terry Cross purchased the estate and replanted 27 acres to allow the re-birth of the tradition focusing on quality first.

### SOIL TYPE

On a south-facing ridge, the vineyard's soil boasts an ideal mixture of gravel and clay on the higher parcels that gently lean downwards into a combination of clay and limestone

### VARIETAL

60 % Merlot, 30% Cabernet Sauvignon 10% Cabernet Franc

### CULTURE

High-density planting and Natural grass cover between the rows creates a beneficial competition forcing the root deeper in the soil to find nourishment and protection from adverse climate conditions. High trellising ensures ideal leaf coverage to optimize the photosynthesis. Vineyard planted with naturally low yielding roots. Severe disbudding and leaf thinning.

### VINIFICATION/AGEING

Maceration and fermentation in thermoregulated stainless steel tanks during 30 days with manual punching of the cap every two days. Malolactic fermentation followed by an ageing in new French oak barrels during 12 months minimum.

### TASTING NOTES

Showing rich yet silky texture at first, this blend impress by the complexity of it fruit range going from Plum to blackcurrant and dark cherry, all that being underlined by the licorice signature of the Merlot and the discreet sweetness of the oak flavors. The elegant tannins and deep minerality gives a nice conclusion to this fantastic experience.

