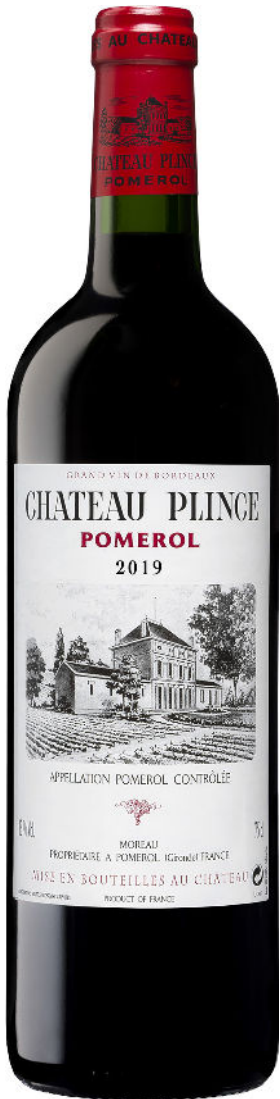


# CHÂTEAU PLINCE 2019

## POMEROL

**2019 VINTAGE BLEND: 81% MERLOT - 19% CABERNET FRANC**

*Chateau Plince Pomerol is one of those properties where modernity is synonymous with tradition. This area, in the family for over a century, has kept its authenticity while taking advantage of technological advances in a constant concern for quality.*



<b>Appellation:</b>	Pomerol
<b>Owner:</b>	SCEV Moreau
<b>Vineyard size:</b>	8.66 hectares (21.2 acres)
<b>Soil Types:</b>	Dark soil on iron pan
<b>Vineyard grape varietals:</b>	72% Merlot - 23% Cabernet Franc - 5% Cabernet Sauvignon
<b>Viticulture:</b>	Culture raisonnée. Vine growth management adapted to the climatic conditions
<b>Harvest:</b>	Manual
<b>Harvest dates:</b>	September 27th to October 10th 2019
<b>Winemaking:</b>	In thermo-regulated concrete vats. Malolactic fermentation in oak barrels
<b>Aging:</b>	12-18 months in oak barrels. 12-18 months in French oak barrels (1/3 new, 1/3 1 year old, 1/3 2 years old)

### History

Château Plince is situated just outside the village of Catusseau in Pomerol, and has been owned by the Moreau family for over four generations. The vineyard, planted on dark sand with an iron-rich subsoil, is made up of one block and counts Châteaux Nenin and La Pointe as its neighbors.

The vineyard is tended traditionally and with great care throughout the year (leafthinning, green harvests) in order to produce optimally ripe fruit that is expressive of this terroir. After harvest, the grapes undergo a careful sorting before being transferred to thermo-regulated cement tanks, where they are stored for one week of pre-fermentation maceration. Fermentation lasts for 1-2 weeks, and after 1-2 weeks of additional maceration, the wine is transferred to French oak barrels (1/3 new) for the malolactic fermentation, followed by 12-18 months of aging. Château Plince produces a classic Pomerol with the beautiful fruit, depth and concentration typical of this appellation.

### 2019 Vintage:

After a mild winter, spring alternated between sun and rain. Narrowly escaping a frost on April 13th, it was the rain in early June that first influenced the vintage. Indeed, the flowering suffered as a result and Merlot grapes counted an average of just 120 berries (instead of 200 usually). Confirming global warming trends, the summer was exceptionally sunny and warm, just missing the historic record for hours of sunshine set in 2018. On the gravel plateau of Pomerol, hydric stress set in as early as mid-July. Happily, we received gentle, favorable rain on July 26th (1.4 inches) that set off a quick and even veraison. This moment marked the qualitative turn of the vintage. At the end of August, Merlot grapes weighed 1.2 grams on average (instead of 1.5 grams in a normal vintage), heralding exceptional concentration but low yields. Graced by fine weather, Château Plince harvested optimally ripe grapes from September 27th until October 10th.

### James Suckling - 94 Points

*Blueberries and cocoa powder, as well as lavender and blackberries on the nose. Full-bodied with tight, focused tannins that are lean and racy, in a clear way. Just a hint of tar and ash at the end. Chewy and fine. Best after 2027.*

**Also:**

**Vinous-90+ Pts, Wine Advocate-90-92 Pts.**

