



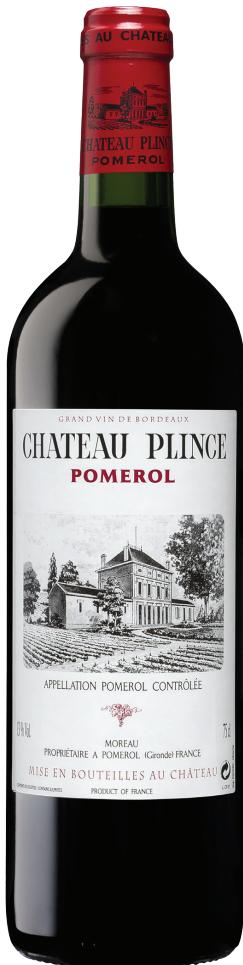
2020 CHÂTEAU PLINCE

POMEROL

2020 VINTAGE BLEND: 86% MERLOT - 16% 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.

JEAN-PIERRE
MOUEIX
GRANDS VINS



Appellation:	Pomerol
Owner:	SCEV Moreau
Vineyard size:	8.66 hectares (21.2 acres)
Soil Types:	Dark soil on iron pan
Vineyard grape varietals:	72% Merlot - 23% Cabernet Franc - 5% Cabernet Sauvignon
Viticulture:	Culture raisonnée. Vine growth management adapted to the climatic conditions
Harvest:	Manual
Harvest dates:	Merlot : September 16th - 18th - Cabernet Franc : September 22nd
Winemaking:	In thermo-regulated concrete vats. Malolactic fermentation in oak barrels
Aging:	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.

2020 Vintage:

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February were exceptionally warm and dry, bringing on an early budbreak. Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer were useful to rectify the irregularities of the budbreak and even out the yields. Summer was exceptionally hot and dry with virtually no rainfall in July. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids. The weather in September allowed for a serene harvest from the 16th to the 22nd.



James Suckling
94 Points

The blue fruits and flowers with some dark chocolate come through clearly. It's medium-bodied with firm tannins that are integrated and long. Savory finish.

Needs three or four years to soften. Drink after 2026

Also: Jeb Dunnuck-90 Pts, Wine Advocate-90 Pts.

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