

# CHATEAU LA PRADE

- GENERALITIES.

<b>Owner:</b>	Nicolas Thienpont
<b>Contact:</b>	Nicolas Thienpont
<b>Address:</b>	33570 Saint-Cibard
<b>Tel.:</b>	+ 33 (0)557560747
<b>Fax:</b>	+ 33 (0)557560748
<b>Email:</b>	chateau-laprade@nicolas-thienpont.com
<b>Website:</b>	www.chateau-laprade.com

## History

Originally owned by Patrick Valette, Château La Prade was bought by Nicolas Thienpont in 2000.

Situated in the commune of Saint Cibard, the vines are planted partly on a limestone plateau and partly on clay/limestone slopes and it is the complexity of these terroirs that gives the wine its subtlety and elegance.

- VITICULTURE.

**Appellation contrôlée:** BORDEAUX COTES DE FRANCS

**Area:** 4,3 ha

**Varieties planted:** 90% Merlot  
10% Cabernet Franc

**Density:** 5500 vines / ha

**Soils:** Partly clay-limestone on limestone rock and on the slope, silt-clay-limestone

**Average age of vines:** 40 yrs old

## Vineyard management:

Traditional soil management: light ploughing and aeration of the soil with inter-row planting of cereals in the winter.

Continuous programme of renewal of the vines: grubbing-up, replantation, co-plantation.

Steady process of change to « natural » management of the vineyard.

Numerous manual interventions: de-budding ; leaf-thinning ; green harvest.

- **WINEMAKING AND AGING**

**Production:** 12,000 to 15,000 bottles approx.

**Tanks:** Cement

**Length of aging:** 12 –16 months in barrel

**Barrels:** 60% new, 40% 1 yr old

**Other specifics:**

No crushing – grapes fermented whole.

Temperature controlled tanks.

Lees stirring after completion of malolactic fermentation

Micro-oxygenation if necessary

Reductive aging on lees: 1st racking after 6 to 10 months (before the summer), 2<sup>nd</sup> racking 1 year later before bottling.