



# CHÂTEAU PRIEURÉ-LICHINE

## Margaux Grand Cru Classé AOC

[www.prieure-lichine.fr](http://www.prieure-lichine.fr)



VARIETALS	63% Cabernet Sauvignon, 32% Merlot, 5% Petit Verdot
VINTAGE	2017
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Purplish crimson.
NOSE	Bright and fresh, The wine opens with a mix of raspberry, pomegranate and plum notes guided by light floral and spice notes.
PALATE	The palate expresses fresh and sweet red fruits, oak and thyme. A Margaux that seduces with its finesse, its refinement as well as its rich aromatic palette combined with a tannic structure of great delicacy.
AGEING	The aging is carried out in barrels, 50% of which are new and 50% of one-year old.
PAIRING	Best served with all types of meat dishes, roasted, braised and grilled. A perfect match with Asian dishes or mature cheeses.
READINESS FOR DRINKING	Best between 2023 and 2028.
RATINGS	93pts <b>JAMES SUCKLING.COM</b>  4.2  93pts <b>Decanter</b>
ORDER CODE	FR0436