

**CHATEAU TOUR PRIGNAC – CRU BOURGEOIS – MÉDOC – PROPRIÉTAIRE-RÉCOLTANT
– MIS EN BOUTEILLE AU CHATEAU 13,5% 2008**

CONCOURS DES GRANDS VINS DE FRANCE – MACON 2010 MÉDAILLE D'ARGENT

CRU BOURGEOIS N° 370.658

Chateau Tour Prignac is a good representation of red wine produced in the Medoc, without a doubt one of the best buys in its price category. Chateau Tour Prignac is produced from the largest single vineyard in the Medoc: 315 acres.

VISUAL ANALYSIS: limpid, garnet, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by wild strawberries, cherry, vanilla, sweet wood, nutmeg and violet.

GUSTATIVE ANALYSIS: it is perceivable a good mineral taste together with an agreeable astringent note; the final is cherry flavoured and very soft. There is a consistent body and a well balanced structure. The gustative aromatic persistence is about 6 seconds.

WINE-FOOD COMBINATION: grilled flank steak with corn salsa

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: all well balanced and harmonized; there is no need to modify sensations that have to live and shine all together.