

LA PRADE, BORDEAUX CÔTES DE FRANCS 2010

Château La Prade was bought in 2000 by Nicolas Thienpont. The vines are beautifully located in the municipality of Saint-Cibard partly on the limestone plateau and partly on hillsides.



Viticulture:

Traditional soil management: light ploughing and aeration of the soil with inter-row planting of cereals in the winter. Gradual introduction of biological prevention against diseases and pests. Continual program of renovation of the vines: grubbing up and replanting. Numerous manual interventions: debudding, leaf-thinning and green harvest.

Grape variety:

90% Merlot and 10% Cabernet Franc

Vineyard area:

7 ha

Production:

+30,000 bottles

Terroir:

Clay-limestone part on limestone subsoil and part on clay-limestone hillsides.

Wine Advocate (87 - 89 points)

A sleeper of the vintage from proprietor Nicolas Thienpont, the 2010 La Prade is about as good as Cotes de Francs can be. Under the capable hands of consulting winemaker Stephane Derenoncourt, this blend of 90% Merlot and 10% Cabernet Franc hit 14.5% natural alcohol. A dense plum/purple color is accompanied by scents of blueberries, black raspberries, graphite and earth. Drink this opulent, fleshy effort during its first 5-7 years of life.

– Robert M. Parker, Jr, The Wine Advocate

Wine Spectator (90 points)

Dark and ripe, with a lush edge to the plum sauce and dark fig notes that's held in check by a charcoal frame. Bitter orange and Campari hints flash through the finish, with a briary feel as well.

Jancis Robinson (16/20 points)

Nicolas Thienpont. Very dark. Very supple and seductive. Great concentration and ambition which in 2010 seems pretty exciting. Still tense and tight and there are lots of minerals and fruit here in very good balance. Really rather suave! And attractively dry.