

# Château Blaignan

*Cru Bourgeois, Médoc*

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## History

Château Blaignan is a fine estate of 97 hectares (240 acres) in the northern part of the Médoc. It has been planted with vine since the 14<sup>th</sup> century. There is nothing left today of the ancient fortress (seat of the Lords of Blaignan in the Middle-Ages, which gave its name both to the land and to the noble family who owned the manor), except for a few ruins next to the church in the old village of Blaignan.

Pierre Merman, a protestant from a Dutch family that settled in Bordeaux in the 17<sup>th</sup> century, acquired the estate just after the French Revolution. His family and, especially, his daughter, Jeanne Marie Reine Peychaud, assisted by her husband Charles, turned "Taffard-Blaignan" into a model estate. They extended the property considerably, repaired the buildings and built a country mansion of the type known locally as a "chartreuse".

The wine reached the envied rank of Cru Bourgeois in 1932, under the name "Château Taffard de Blaignan".

In 2004, CA Grands Crus, a subsidiary of Groupe Crédit Agricole, acquired Château Blaignan. An improvement plan was put together for the entire estate.

## Appellation

Médoc

## Topography

The high potential of the site lies on 2 limestone mounds that offer different sunshine exposure and drainage opportunities.

## Surface of the vineyard

140 hectares in a single block, including 97 under vine.

## Soil

The limestone-clay soil lies on a calcareous limestone base, whose sedimentation dates back to the quaternary period.

## Grape varieties

50 % Cabernet Sauvignon  
41 % Merlot  
9 % Cabernet Franc

## *Average age of the vines*

30 years

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## *Farming method*

Parcel management of soil and vineyard.  
Certified sustainable farming.

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## *Average yields*

50 hl/ha

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## *Winemaking*

The new winery was ready for the 2010 harvest and allows tank temperatures for fermentation and maceration to be precisely controlled. It is also equipped for cold-soaking prior to fermentation.

Post-fermentary maceration lasts for between 21 and 30 days according to the nature of the harvest. The wine's progress is checked by regular tastings, with temperatures held between 28°C and 30°C. Maturing will then last for 15 to 17 months, depending on the vintage.

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## *Production*

Around 400 000 bottles

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## *Team*

Managing Director  
*Thierry Budin*

Technical Director  
*Anne Le Naour*

Vineyard Manager  
*Fabien Faget*

Consultant Oenologist  
*Hubert de Bouärd*

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## *Winery and vineyard visits*

Professionals only, by appointment.  
Sales through the Bordeaux négoce.

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**CA GRANDS CRUS**

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