



LONG DAI 2022

VINEYARD ATTRIBUTES

Appellation : Qiu Shan Valley, Shandong, China

Domaine de Long Dai is nestled at the heart of the Qiu Shan Valley in the Shandong Province in the North eastern part of China. The climate here is tempered by the influence of the Yellow Sea located a mere 20 km away. The region is highly dependent on agriculture and the milder winters combined with the granitic soils make it a place of interest to grow vines.

Terroir : The 42-hectare vineyard stretches across more than 600 terraces, following the agricultural tradition of the region. Winter in this region is dry and cold, but less severe than in other parts of the country. Summer is hot with a short rainy period in July and August, followed by two months of dry weather during the critical ripening period. The terrace system does not allow for uniform ripening of the grapes. Harvesting is done in several passes to ensure optimal ripeness.

VINTAGE SUMMARY

The 2022 vintage was marked by climatic challenges, including two major events: spring heat and the passage of a late-season typhoon. The season began with a hot, dry spring, during which the highest temperatures of the past five vintages were recorded. This heat required special attention from our team, who ensured optimal irrigation to support healthy vine growth and successful flowering. After mid-flowering, a rainy period set in, worsened by the arrival of Typhoon Meihua at the end of the season, which brought 300 mm of rain in just three days. These complex weather conditions created significant disease pressure, putting our technical team to the test, impacting yields and requiring a rigorous selection. A meticulous intra-plot zoning was carried out on each terrace to ensure optimal ripeness. Harvest began on 9 September and concluded on 1 October.

WINE MAKING SCHEME

This wine is vinified according to traditional Bordeaux methods for the Cabernet Sauvignon and Cabernet Franc. Fermentation begins immediately after the harvest is brought in, in stainless steel tanks. The winemaking process is tailored for each tank, allowing for a controlled and gradual extraction of tannins over a period of 12 to 20 days. To preserve a balance between richness and freshness, the Marselan is vinified more gently, with a slightly shorter extraction period. Following malolactic fermentation, the grand vin is blended after a rigorous selection of the estate's best lots. The final blend is aged in oak barrels from the Tonnellerie des Domaines for 18 months. The wine is bottled after its ageing process and stored in the cellars of Domaine de Long Dai under strictly controlled temperature and humidity conditions.

TASTING NOTES

A complex, fresh and delicate nose.

On the first nose, fresh woody notes reminiscent of a cedar forest emerge, followed by aromas of berries — blackberry and black cherry — harmoniously complemented by hints of almond and dark chocolate. On the second nose, a range of spices gradually unfolds, including nutmeg and rosemary.

The palate reveals a broad structure, with ripe, tight tannins, and a persistent finish highlighted by a well-balanced acidity.

TECHNICAL INFORMATION

Varietals : Cabernet franc 41%, Marselan 34%, Cabernet sauvignon 25%

Alcohol content : 13,5 % vol.

pH : 3,79

Total acidity : 3,22 g/l

