

SAINT-EMILION 2022

Generations of local knowledge have taught our grape growers the secrets of each appellation. They know where to source the best grapes to create the most outstanding wines.



VINEYARD ATTRIBUTES

Appellation : AOC Saint-Emilion, Bordeaux, France
Saint Emilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux. It is an unique appellation in Bordeaux, where an abundance of smaller vineyards make a mosaic of the landscape.

Terroir : In addition to providing an amazing network of underground rivers and passageways in Saint-Émilion, the incredible limestone rocks carved out of the hills have generated calcary soils known amongst the best in the world for its Merlot. Thus, producing voluptuous, complex wines that are a true joy to drink.

VINTAGE SUMMARY

2022 was a vintage marked by a succession of climatic excesses of varying intensity from April onwards (frost, hail, drought and heatwave). It will be remembered as one of the earliest of the last 20 years. A mild, dry winter led to an early bud-break, flowering was rapid and uniform thanks to perfect weather conditions (hot and dry) and very low pest pressure. Thanks to high water reserves in 2021, the vines were able to withstand the summer heatwaves and drought. Two welcome thunderstorms in August enabled all grape varieties to finish their ripening perfectly. This climatically excessive vintage produced great, balanced and harmonious red wines.

WINE MAKING SCHEME

This wine is made in the traditional Bordeaux method : grapes are destemmed and crushed before being placed in tanks for fermentation. Fermentation is conducted at 30°c and is followed by three weeks of maceration with regular pumping-over to ensure a gentle extraction of tannins and color. After malolactic fermentation, half the wine is transfered into French oak barrels for a period of 8 to 10 months.

TASTING NOTES

Beautiful deep garnet-red color. The elegant, complex nose is dominated by dark berry aromas (blackberry, blueberry) and subtle woody notes (clove, vanilla). The palate is full and suave. It evolves with present, silky tannins and a fresh, long finish with notes of roasting. This wine will improve over the next 5 years.

TECHNICAL INFORMATION

Varietals : Merlot 85%, Cabernet franc 15%
Alcohol content : 14 % vol.
pH : 3,53
Total acidity : 3,41 g/l