HU YUE 2022

VINEYARD ATTRIBUTES

Appellation : Qiu Shan Valley, Shandong, China
The Long Dai Estate nestles in the heart of the Qiu Shan Valley in the Shandong province, North-East of China. The climate in this region is tempered by the influence of the Yellow Sea, about 20 km away. Highly dependent on agriculture, this region benefits from both mild winters and granite soils, making it favourable for viticulture.

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 crafted using traditional Bordeaux winemaking methods: careful sorting in the vineyard and upon arrival at the winery, gentle pump-overs during fermentation, and a maceration period — more or less extended depending on the grape variety — allowing for a gradual extraction of tannins and colour compounds. Following malolactic fermentation and a tasting of each vat, the wine is blended and aged for 12 months. A bot more than half the wine is matured separately in barrels from the Tonnellerie des Domaines.

TASTING NOTES

Brilliant ruby colour.
The nose offers a lively bouquet of red fruit (raspberry, cranberry, cherry, strawberry), complemented by notes of pepper, clove, a hint of roasted almond, and a subtle floral fragrance.
On the palate, the wine combines freshness and structure, enlivened by lightly toasted woody notes. This vibrant wine reveals a fine and lingering texture, supported by a granitic acidity. A wine of great finesse.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 31%, Marselan 20%, Cabernet franc 17%, Merlot 17%, Syrah 15%
Alcohol content : 13,5 % vol.
pH : 3,83
Total acidity : 3,32 g/l