

*Château*  
*Joanin Bécot*

Juliette BECOT

**2022 vintage**

**Castillon**

**Côtes de Bordeaux**

WWW.BEAUSEJOUR-BECOT.COM

**OWNER**

Juliette Bécot.

**CONSULTING OENOLOGIST**

Thomas Duclos.

**2022 PRODUCTION (CASES PER 12 BOTTLES)**

70.000 bottles, 5.830 cases.

**SECOND WINE**

Le Secret de Joanin.



**LOCATION**

300 metres to the west of the village of Saint-Philippe D'Aiguilhe.

**SURFACE AREA**

15ha, 50a.

**SOILS**

Clay-limestone.

**TYPE**

Saint-Emilion's plateau.

**DENSITY OF PLANTATION**

6.200 plants/ha.

**GRAPE VARIETIES**

80% Merlot, 20% Cabernet-Franc.

**AVERAGE AGE OF THE VINES**

40 years.

**AVERAGE YIELD**

36 hl/ha.

**VINEYARD MANAGEMENT**

Double guyot pruning.

A thinning cut of leaves on the side of the rising sun.

Manual harvest with 3 stages of sorting grapes (2 before destemming, 1 after).

**HARVESTING DATES**

Merlots: from 15<sup>th</sup> to 18<sup>th</sup> of September.

Cabernets Francs: 26<sup>th</sup> of September.

**VINIFICATION**

Small 70 hl stainless-steel vats (looking like pan, with height < width and with temperature control).

Plot selection, manual cap-punching.

Vatting over a period of 40 days.

Malolactic fermentation in vats.

Blending in January 2023.

**AGEING IN PROGRESS**

50% new barrel, 10% one wine barrel, 19% vats, 15% amphora, 6% oak casks.

**PH & ALCOHOL**

pH: 3,60

Alc. Vol.: 15%

**NOTES DE DÉGUSTATION**