



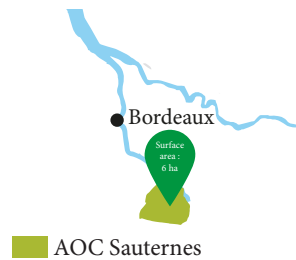
CLOS HAUT-PEYRAGUEY VINTAGE 2022



405 years of viticulture history. Premier Grand Cru Classé en 1855 Sauternes, Clos Haut-Peyraguey lies at the very top of the hill of Bommès. Drawing on its exceptional terroir and unique exposure, Clos Haut-Peyraguey is an exquisitely subtle wine; a delicate and refined nectar. Ever since the very first harvest in 1618, Clos Haut-Peyraguey has delighted the palates of fine wine lovers who recognize the singular elegance of these exceptional nectars.



APPELLATION



PLANTING DENSITY

6,600 vines/ha

AGE OF THE VINES

38 years

SOIL TYPE

Gravel and sand on a clay subsoil

PLANTED GRAPE VARIETIES



■ 70% Sémillon
■ 30% Sauv. Blanc

GROWING SEASON

- ✪ Winter: mild and wet
- 🌻 Spring: dry and mild
- ☀️ Summer: dry with heatwaves

🍇 **HARVEST FROM 7 TO 27 OCTOBER**
1st selection: 7 October
2nd selection: 18-20 October
3rd selection: 25-27 October

YIELD

9 hl/ha

BOTTLING

Spring 2024

WINEMAKING CONSULTANTS

Michel Rolland
Julien Viaud

BLEND



■ 80% Sémillon
■ 20% Sauv. Blanc

VITICULTURE SPECIFICITIES

- The smallest of the appellation's Premiers Grands Crus Classés
- A single-block enclosed vineyard including certain plots of Sémillon that are over 80 years old
- Picking can be berry by berry and scheduled at very precise times of the day
- Environmentally friendly viticulture practices

WINEMAKING SPECIFICITIES

- Slow and gentle pressing with careful must selection
- Fermentation in barrels, alcohol/sugar balance determined through tasting
- The clay subsoil in the vineyard and an optimum harvest date help to maintain acidity and freshness in the wines

The Connoisseurs' Sauternes. Unique, ethereal and elegant

