

Premier Grand-Oru Classé Saint Emilion Grand Cru

THIS 2022 VINTAGE WILL MARK OUR MEMORY DUE TO ITS EXCEPTIONAL CLIMATE

In spite of rain in November and December, the three first months of the year are a lot dryer than usual. Spring is marked by 5 days of heavy frost, happily our own Estates haven't been hit. Flowering mid-May is quick and homogeneous for all grape varietals. June sees very high temperatures, heavy rains, important storms, all this followed by a very dry July with grapes turning colour very rapidly during the middle of the month. This Summer was extremely dry and warm. The warmest since 1947. Picking started early September and finished before the end of the month. It was very concentrated grapes with extremely small berries which have given these wines with deep dark colours, this beautiful maturity, and extreme richness, all these stamps of this Exceptional Vintage.



FROTTEVIEILLE

Harvests Mid-veraison Merlots 2 - 16 sept. Cabernets 22 - 27 sept.

THE VINE CYCLE

TERROIR

Appellation: Saint-Émilion Grand Cru Surface area: 12 ha Maturing: 100% new barrels

CHÂTEAU TROTTEVIEILLE 2022

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TASTING

Intensely colourful and brilliant, this TrotteVieille develops a remarkable fruity bouquet, marked by aromas of gooseberry jelly, raspberry and peony. Its aromatic precision and the complexity of its expression are fascinating, as well as its mouth, creamy, tasty but with a racy power. Of great distinction, its persistence and salinity reflect admirably its origin.

Axel Marchal, Doctor of Enology

BLEND







NOTES

