



## VINTAGE 2022

### VINEYARD

Area: 1,40 hectares  
Soil: Clay-gravel  
65% Merlot, 35% Cabernet Franc

### BLEND

75% Merlot, 25% Cabernet Franc

### DATES OF HARVEST

Merlot: 9 September  
Cabernet Franc: 19 September

### VITICULTURE

Responsible farming  
Single and double guyot pruning  
Grass covering of plots, leaf removal  
Green harvest and hand-picked harvest (into crates)

### VINIFICATION

Sorting of grapes by density  
Plot-by-plot vinification in stainless-steel thermo-controlled vats

- ❖ Alcoholic fermentation with pumping over
- ❖ Malolactic fermentation in barrels
- ❖ Vatting: 25 days
- ❖ 25% of full bunches in vat (Merlot)

### AGEING

13 to 15 months in barrels (70% of new barrels)

### PRODUCTION

2400 bottles

### ANALYTICAL PARAMETERS

15.2% vol, AT 3.4, pH 3.6

### VINTAGE CHARACTERISTICS

*The mild temperatures at the end of winter led to a precocious budding. The hot and dry season brought about great water stress to the plant but limited the sanitary risk. The harvest was early: from the second week of September. The merlots with small bunches have developed a nice aromatic concentration, especially on clay veins. Cabernets have enjoyed a rainy episode which favoured their maturity and aromatic expression.*