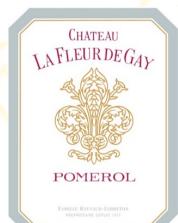
2022 vintage

« Primeurs » description

CHATEAU LA FLEUR DE GAY

Pomerol since 1477



Color of the wine: Rouge Appellation: Pomerol

Owner: Famille Raynaud-Lebreton Manager: Chantal Raynaud-Lebreton Consultant: Axel Marchal

VINEYARD

Surface: 2 ha (5 acres)

Types of soils: A blend of **three parcels** from the **high terrace of Pomerol**:

- Plot of pure clay of Lafleur

- Plot of gravels (Günz era) on clay of Gay

- Plot of high graining gravels (Günz era) on clay of Groupey

Comments:

The 2022 growing season combined, in an exceptional way, in the 21st century, two meteorological factors which had separately founded the legendary 1947 and 1961 vintages. The extraction work was carried out with absolute respect for this rare but remarkable raw material (production reduced by 35%). The precision and intensity of the flavors, the natural combination of great concentration and elegance sign this precious 2022 vintage.

Merlot 100%

HARVEST, VINIFICATION AND AGEING

Harvest: 100% by hand

Date of harvest:

5th and 6th of September

Ageing:

- 60% new oak barrels
 - -40% one year old barrels

Production: 5000 bouteilles

SCEV Château La Croix de Gay Lieu-dit Pignon - 8 Chemin de Saint-Jacques de Compostelle 33500 POMEROL Tél : +33.557.511.905 - Fax : +33.557.518.181 contact@chateau-lafleurdegay.com - www.chateau-lafleurdegay.com Comments about the 2022 growing season:

The year 2022 combined in the 21st century two meteorological factors which had separately founded the legendary 1947 and 1961 vintages:

- The reduction in yield by an early frost in 1961,

- The exceptional water stress of 1947.

The growing season for the 2022 vintage begins once again with budburst at the end of March, very beginning of April. However, as was the case in 1961, a single episode of fairly early frost (nights of April 2nd to 4th) reduced the harvest by 30 to 35%, despite the means of defense deployed.

Sunshine, high temperatures and low rainfall will mark the rest of the vine cycle:

- The month of May is marked by daily temperatures above the ten-year average,

- The flowering of vines was very homogeneous, around May 22nd,

- From June 14th to 18th, a first episode of "scorching" temperatures occurred (the earliest since 1947),

- The first color change in berries appeared around July 10th,

- The weather was exceptionally hot and sunny on the longest days of the year with a second episode of heat wave from July 11th to 18th,

- A third episode of less intense heat wave is noted from August 2nd to 13th.

The usual summer rainstorms conclude these episodes of heat waves with Pomerol rainfall of 15 mm on July 18th, 16 mm on August 15th and 5 mm on August 27th.

The harvest is the earliest ever recorded on the property. They begin on September 6th under exceptional conditions.

Only absolute respect for this rare but remarkable raw material (production reduced by 30%) could underline the precision and intensity of the flavors, the natural combination of great concentration and elegance characteristic of this precious 2022 vintage.