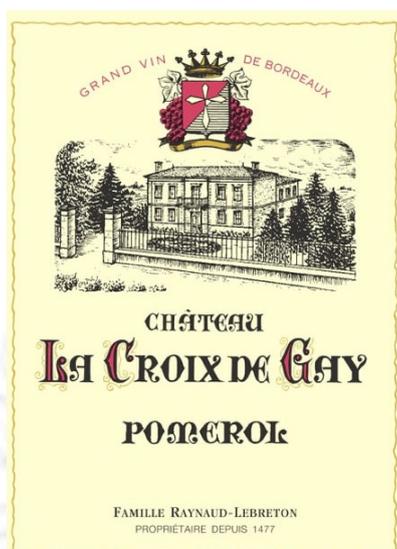


**2022 vintage**  
« Primeurs » description

CHATEAU  
**LA CROIX DE GAY**

Pomerol since 1477



**Color of the wine: Red**  
**Appellation: Pomerol**

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

**VINEYARD**

**Surface: 4,2 ha (10,4 acres)**

**Pomerol soil types:**

- Gravels (Günz era) on clay
- Gravels (Mindel era) on clay

**HARVEST,  
VINIFICATION AND AGEING**

**Harvest: 100% by hand**

**Harvest dates :**

- 5<sup>th</sup> to 9<sup>th</sup> of September for merlots
- 12<sup>th</sup> of September for cabernets francs

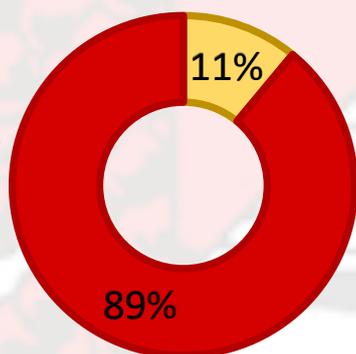
**Vatting: 34 à 35 days**

**Malo in barrels: Partially**

**Ageing in barrels: 100%**

- 50% french new oak barrels
- 50% one year old oak barrels

**Merlot 89%**  
**Cabernet Franc 11%**



*Production: 15000 bottles*

**Comment:**

The 2022 growing season combined, in an exceptional way, in the 21<sup>st</sup> 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.

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## *Comments about the 2022 growing season:*

The year 2022 combined in the 21<sup>st</sup> 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 2<sup>nd</sup> to 4<sup>th</sup>) 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 22<sup>nd</sup>,
- From June 14<sup>th</sup> to 18<sup>th</sup>, a first episode of "scorching" temperatures occurred (the earliest since 1947),
- The first color change in berries appeared around July 10<sup>th</sup>,
- The weather was exceptionally hot and sunny on the longest days of the year with a second episode of heat wave from July 11<sup>th</sup> to 18<sup>th</sup>,
- A third episode of less intense heat wave is noted from August 2<sup>nd</sup> to 13<sup>th</sup>.

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

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

**Only absolute respect for this rare but remarkable raw material (production reduced by 35%) could underline the precision and intensity of the flavors, the natural combination of great concentration and elegance characteristic of this precious 2022 vintage.**