

Tertre Roteboeuf ~ Roc de Cambes

May, 2023

VINTAGE 2022

Autumn and winter, cold and dry.

Spring dry and cool, then hot.

Late June saw heavy rainfall that saved the vintage.

Heatwaves through high summer (let us not forget however that the nights were cool).

In fact, the vine did not suffer much, and the harvest revealed fruit in full depth. At the core of this complete maturity.... freshness, digestibility!

This ought not to take us by surprise for the paradox is typical of these “hot” vintages, along the 20th century.

Is it due to the influence of the Gulf Stream?

I do not know the answer, but let us not make the currently common mistake of confusing freshness with greenness.

It is then a exploding with flavour (sadly the actual yield was feeble). What does surprise me somewhat is the depth and the fleshiness. “Il a du gras” as approving tasters used to say in the past – it has substance.

Another striking point is that it is a year with evolved fruit character: while the fruit is dense it still manages to show, even in its youth, a tertiary development of the polyphenols.

All in all then it is a quite staggering wine.

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