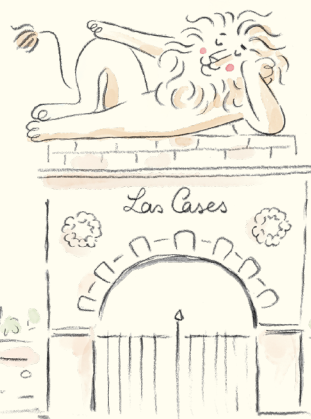


PETIT LION 2022



APPELLATION
AOC Saint-Julien

TERROIR

The Grand Enclos de Las Cases is blessed with a very complex terroir. Mostly made up of Quaternary gravel on a sandy-gravelly and clayey-gravelly subsoil, we also find clays of varying depths and compactness, sometimes even outcropping. The proximity of the Gironde is responsible for this great diversity of soils, created over the geological periods by successive superimpositions. In addition, the river generates a very specific microclimate which allows the grapes to ripen very early and protects the vineyards from frost. This range of geological combinations influences the development of the vine and the constitution of the grapes. This incomparable terroir offers the great wine its unique personality.

VINTAGE

Petit Lion once again surprises us with its regularity and its ability to adapt to any weather conditions. The 2022 vintage is exceptional. The cold and mild winter led to an early budburst at the end of March. The spring, with little water and high temperatures, allowed the vines to develop well. The scorching summer quickly led to the first water stresses, which generally indicate a remarkable vintage. However, the rainfall from the end of May to the end of June, which was more abundant in Saint-Julien than in the other appellations, as well as the precious presence of the Gironde enabled the vines not to suffer from the dry and hot periods of the summer. Moreover, these conditions led the grapes to a magnificent potential maturity in skin tannins, in small and concentrated berries. The harvest was carried out with the greatest care and with intra-parcel work which allowed each zone to be harvested at its optimal maturity, by several successive passages.

TECHNICAL INFORMATION

Blend : 55.5% Cabernet Sauvignon, 38.5% Merlot, 6% Cabernet Franc
Harvest period : From September 8th to 30th 2022
Alcohol degree : 14 %
Total acidity : 3.51 gH₂SO₄/l
pH : 3,66
IPT : 87

