



2022

GROWING SEASON WEATHER CONDITIONS OF THE VINTAGE

A historic climatic year, marked by drought, but a very promising and even surprising 2022 vintage. The rains, from mid-August in our appellation, brought a new breath of fresh air to the vines, stimulated at the same time by alternating hot days and cool nights. In these ideal conditions to reach the optimal maturity, the harvest could start serenely at the beginning of September with the Merlot, the earliest variety. We obtained a yield of 38 HL / HA. To sum up: a warm and sunny year but some good rains on the eve of the harvest.

THE CELLARMASTER'S VIEW

We harvested very nice grapes, the more favorable weather at the end of the summer allowed us to reach the optimum level of maturity for each of our plots. The temperatures during the harvest being high, we had to cool the grapes to be able to make a cold maceration of 6 days, thanks to a special cold exchanger. Some vats were vinified with raffles. The vinification took place in excellent conditions with alternating pumping over, punching down and delestage for a very soft extraction. The post-fermentation maceration brings fatness and volume to the already harmonious wines.

Blend : 60% Merlot,
35% Cabernet Sauvignon,
5% Petit Verdot
Ageing : 50% new oak, 45% second-hand barrels, 5% amphora

Appellation : Moulis-en-Médoc
Owner : Familles Gommer, Onclin, Pen
Consultant : Hubert de Boüard
Vineyard location : Grand Poujeaux
Surface : 25 hectares
Type of soil : Garonne Gravel (Gunz period)
Grape composition : 50% Merlot-45% Cabernet Sauvignon-5% Petit Verdot
Average age of vines : 32 years
Pruning system : Guyot double Médocaine
De-leaving : yes
Crop thinning : yes
Harvest method : by hand and in small crates
Harvest reception : Manual and mechanical sorting before and after de-stemming, whole uncrushed berries transferred to vat by gravityflow

