

The 2023 Vintage

CHATEAU POUGET

The climatic conditions of the vintage

Unlike 2022, which experienced constant heat throughout the summer, 2023 was mainly marked by an exceptional Indian summer, very hot and sunny, which ultimately determined the quality of the grapes harvested, after an almost normal amount of summer rain and heat.

Overall, the year was warm, despite a cold period in February, and experienced four hot months, well above seasonal averages, from April to June, then especially September and October. Such late-season heat has never been seen in living memory. The overall sunshine during the growing season was above average, comparable to that of 2015, 2017 and 2019.

Stormy episodes were frequent, maintaining constant humidity and making it difficult to control foliage diseases.

After a cold and rather dry February, March was very wet. The growing cycle began on normal dates. The Merlot, which budded first, suffered a little from the frost of April 5, then flowering took place starting from May 21 under favorable conditions, warm and sunny, suggesting an early vintage, with the start of the harvest anticipated between September 20 and 25. Véraison (the onset of ripening) was quite brief, also under favorable conditions.

The summer was particularly stormy (especially in June, which, even still, only received 66 mm of rain, in line with the average), and hot. July and August were rather dry, with cool nights, giving hope for good ripening of the grapes.

The end of August saw a heatwave period, then the high temperatures continued, severely reducing the harvest but concentrating the grapes. At the beginning of September, the daytime temperatures sometimes exceeded 30°C and nighttime temperatures 20°C.

Saturday September 9th, in particular, was very hot and many grape clusters suffered from the heat.

The weather forecast finally made us start harvesting the Merlots on September 13th, a full week ahead of our forecasts. Daytime temperatures continued constantly to be high.

The wine

The grapes, ripe and very healthy, made it possible to obtain particularly concentrated wines, well coloured, with lovely aromas, great sweetness and savourous tannins.

The Merlots showed intense and fresh aromas, a compact mouth, with a surprising freshness given the maturation temperatures. Their tannins are particularly supple.

The Petits Verdots are spicy, powerful, with a particularly fleshy attack.

The Cabernet Sauvignons have a beautiful aromatic richness, with assertive and long tannins which will soften with time.

In April 2024, the wines show a beautiful, very dense colour. As is often the case, they have a lot of freshness, combined with good acidity. The tannins are very present, fine, ripe and very promising.

The 2023 from Château Pouget, dominated by Cabernet Sauvignon, shows intense, fresh, very pure and ripe fruit. The palate is fresh right from the beginning, fleshy, aromatic, very balanced, with a very present, ripe, fine, long and refined tannin. The alcohol content is between 13 and 13.5%.

The blend, in % :

| Cabernet Sauvignon | Merlot | Petit Verdot | Cabernet Franc |
|--------------------|--------|--------------|----------------|
| 47 | 38 | 12 | 3 |