

VINTAGE
2022



CHATEAU

MONTLABERT

GRAND CRU CLASSÉ
SAINT-ÉMILION

HARVEST

Merlot: 16 September
Cabernet Franc: 28 September

BLEND

Merlot: 75%
Cabernet Franc: 25%

SURFACE

21 hectares

PLANTING DENSITY

6800 vines/ hectare

AVERAGE AGE OF THE VINES

45 years

VINIFICATION AND MATURATION

50% new barrels and 50% barrels 1 wine.

ENOLOGIST

Hubert de Bouïard

SOIL

Deep sandy-gravel soil with a clay subsoil.

CULTIVATION METHOD

A «à la carte» work depending on the parcels: 15 parcels of vines. Manual green work: leaf removal, splitting to control the vigor of the vine. Manual harvesting in crates.

PH: 3.65

DEGREE: 14.5%

TASTING NOTES

Deep and brilliant ruby color with purple nuances. An intense, fruity and engaging first nose. A wide range of scents unfolds on the second nose, exalting powerful perfumes of black fruits, spices and flowers. The mouth is full-bodied, full of character and finesse, with velvety tannins. Charming and persistent finish. This exceptional vintage is in total harmony and promises great ageing potential.