



2022

WEATHER CONDITIONS

After a cold winter, especially in January when temperatures fell below zero for 17 days, mild weather prevailed in early spring. A late spell of frost on 3-5 April, during budbreak, fortunately did not affect the future crop.

2022 was a particularly hot and dry year from the very start of the vine growth cycle. However, spells of rain on 7 and 20 April brought enough water to spare the vines excessive stress.

Only 72mm of rain fell in the rest of the season until the harvest, making 2022 one of the driest vintages since records began. Temperatures were also unusually high, driven by a succession of heatwaves during which the thermometer rose to over 32° C on 34 days, sometimes even exceeding 40° C.

The older vines adapted remarkably well to these hot and dry conditions, though the grapes were small. Botrytis was slow to develop despite rain in early September, since there was almost no mist. However, significant rainfall in the last week of September (28mm) gave botrytis a push, accelerated by further rain on 11 October.

HARVEST

The first pass took place on 26 and 27 September, mostly to eliminate grapes affected by summer rot; little raisining was observed. The situation remained rather similar at the second pass on 6 October, which yielded grapes of promising freshness.

Botrytis finally appeared with the late September rains, coupled with a warm wind from 13 October. In these ideal conditions, passes on 15, 18 and 19 October yielded grapes with high potential alcohol, the precondition for a very high quality harvest.

More pickers were brought in from 22 October so that the rest of the grapes could be harvested in short order, since their sugar levels were rising fast.

Picking ended on 28 October.

All the batches from the fourth pass form the backbone of the Grand Vin.

HARVEST DATES	26 September to 28 October
PASSES	4 successive manual passes
NUMBER OF DAYS OF HARVEST	13
BLEND	Sémillon 94%, Sauvignon Blanc 5%, Muscadelle 1%
FERMENTATION	in barrel
AGEING	18 months in 100% French oak barrels
ESTATE BOTTLED	to be bottled June 2024

TASTING NOTES

The nose reveals jammy quince and fig aromas together with toasted and vanilla notes, as well as fresher notes of ginger, preserved lemon and lemon curd.