

## TECHNICAL DATA 2022

### VINTAGE 2022

#### CLIMATE

At the end of a mild, moderately rainy winter, the Merlot plots located on our lower slopes were exposed to a major frost episode the first half of April. The favorable conditions at the end of the month helped the plants to recover rapidly and erased all damages.

Then May marked the first signs of a future solar vintage and allowed a perfect flowering development around Ascension Day.

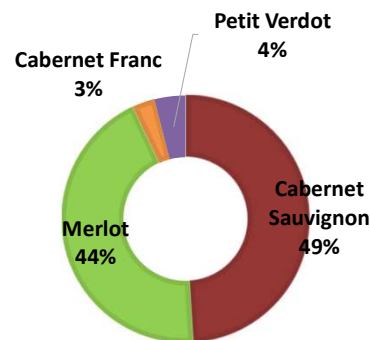
In June, the first strong heatwave of the season exposed the plants to unusual high temperatures, which led to a water deficit, reduced by two storms with some Hail: The first storm arrived before Whitsun without any consequences as it came after the setting of the grape, the second, less violent, around the summer solstice.

Sun and warm climate continued from July until the harvest period. Then just a small storm at the Assumption helped the young vines of the best drained plots to reach their maturity.

With the arrival of September, we saw numerous grapes, small berries with thick skin full of color and tannins. The old vines, on our best terroirs as on the freshest ones, have showed their best potential and quality even after the harsh season. The harvest started very early (on September 7th) in perfect conditions. Once the Merlot were in Vats, the mild nights of mid-September finalized the Cabernet Sauvignon's maturity with all the elegance and freshness necessary in a rich and balance vintage.

The plant's acclimatization to the harsh climate of this year is remains reassuring. The great quality of our future wines is ensured.

#### BLENDING



Alcohol :13,53 Total acidity : 3,35

### PHENOLOGICAL STAGES 2022

|                        | MERLOT       | CABERNET SAUVIGNON | CABERNET FRANC | PETIT VERDOT |
|------------------------|--------------|--------------------|----------------|--------------|
| Green tips             | 4/10         | 4/12               | 4/10           | 4/12         |
| Beginning of flowering | 5/16         | 5/19               | 5/18           | 5/19         |
| Beginning of veraison  | 7/14         | 7/20               | 7/16           | 8/1          |
| HARVEST DATES          | 09/7 - 09/14 | 09/14 - 09/24      | 09/16 - 09/20  | 9/23         |

### VINEYARD MANAGEMENT

The vineyard is managed by using respectful Agronomic methods of the environment. Its production has been certified as an organic farming since August 2022 and the main Biodynamic principles have been implemented.

We restore our land by focusing on living and its environment: Edges and forest are replanted and redraw the borders of our plots.

During winter, inter-row vegetation are grazed by a flock of 300 sheeps. From spring to the harvest, only light ploughing labour is applied between the rows to keep the land clean.

Regaining balance in our ecosystem is one of the keys to help the terroir express itself.

In addition to traditional work, prophylactic measures, organic fertilization, and crop cover are specifically used between plots to let them express their full potential.

The hand harvesting is followed by a first manual selection in the vineyards, then a second also done by hand on the sorting table and finalize by an optical sorting.

The profound restructuring of our vineyards is underway and continues with the aim of reaching the best potential of our estate in the next decades.

Cabernet grapes are the kings on our gravelly terraces, surrounded by Merlot on lower slopes where gravels are combined with silt, clay and sand.

AREA UNDER VINES : 82 ha

SOIL: Garonne gravel from the first quaternary, settled more than 600 000 years ago

AVERAGE DENSITY : 10 000 to 6 667 vines per hectare

VINESSTOCKS : 3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS : 48 years old

#### GRAPE VARIETIES:

Cabernet Sauvignon 64%

Merlot 30%

Cabernet Franc 4%

Petit Verdot 2%

### VINIFICATION

#### Harvest reception

Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)

#### Tanks

50% wood | 50% cimentthermo-regulated tanks)

#### Alcoholic fermentation

Yeast addition | Fermentation temperatures: 24°C - 26°C | Daily tasting of each tank

#### Maceration

20 - 30 days at adapted temperatures | Work on the lees in the grape-pomace during the maceration period after fermentation

#### Pressing

3 vertical presses | Immediate transfer of the press wine into barrels | Tasting and selection of three press wines among the barrels

#### Malo-lactic fermentation

Together with the alcoholic fermentation by co-inoculation

#### Ageing

12 months in French, fine grain, oak barrels (15% new, the rest 1-2 years old)