



2022 Vintage Review

A full-bodied vintage with aromatic complexity and great potential for ageing.

This exceptional vintage reveals balanced wines, expressing deep and charming aromas and bright colors. It underlines the huge potential of our great terroirs, which have the ability to overcome extreme climatic conditions by seeking their deep resources.

Climatic conditions:

After a **dry and cool winter**, the 2022 vegetative season started with a **slightly early bud burst**.

The spring was **dry and mild** and followed by an **exceptionally early, hot and dry summer**.

The **deficit of rain during the vegetative cycle** can be compared to that of the vintages 2003, 2017 and 2019. Only 50mm of rain fell from March until May, against a normal average of 150mm.

During the summer, it only rained twice bringing a brief respite of 30 to 70mm, depending on the parcels. These storms also unfortunately produced local hail showers, impacting a few sectors of the appellation. The second hail storm of August 14th hit part of the plot of Pure. Fortunately however, this was soon followed by the mistral wind, which saved the crop enabling it to be harvested at the optimum ripeness.

From bud burst until harvest, the **temperatures kept above normal seasonal levels**, reminding us of the heat waves of previous outstanding vintages, with record beating temperatures in May and June.

These weather conditions preserved the vines from diseases but required **continuous work of the soils** in order to keep the freshness in the plots.

Harvest:

Very early and perfectly healthy with the exception of our plot which was hit by hail, which was harvested very soon after the storm, in order to preserve the quality. The harvest started on **24th of August** and ended on **13^h of September** with a team of 8 pickers.

The **thick skins** and **ripe tannins** brought us to use less whole clusters this year, in order to maintain a balanced skin/juice ratio.

Wine-making and Ageing:

Since the beginning, this vintage portrayed beautiful aromatics that required simple work in the cellar: long maceration at low temperatures, delicate extractions and minimum pumping over in order to gently infuse the aromas.

Its ripeness however requires a **longer ageing** in foudre, 600L barrel and concrete eggs to ensure fine tannins.

Tasting :

2022 vintage faced profound climatic events. It is when the vine suffers in this way, that it gives the best of itself; because the vines have to obtain their resources from deep below the surface, enabling them to extract a maximum of minerality, creating a beautifully balanced acidity and power.

Round but not rich, the white Châteauneuf-du-Pape wines express fruity aromas with excellent crispness and great energy.

The red Châteauneuf-du-Pape wines bring richness and consistency offering an **aromatic and concentrated profile, with round, integrated tannins, and excellent overall balance**.