CLOS DU MARQUIS 2022

APPELLATION
AOC Saint-Julien

TERROIR
The Clos du Marquis benefits of a very complex terroir. Mostly made up of Quaternary gravel on a sandy-gravelly and clayey-gravelly subsoil, clays of varying depths and compactness can also be found, sometimes even outcropping. The proximity of the Gironde is responsible for this great diversity of soils, created over the geological periods by successive superimpositions. In addition, the river generates a very specific microclimate which allows the grapes to ripen very early and protects the vineyards from frost. This range of geological combinations influences the development of the vine and the constitution of the grapes.

VINTAGE
Clos du Marquis 2022 proved to be exceptional. The cold and mild winter led to an early budburst at the end of March. The spring, with little watering and high temperatures, allowed the vines to develop well. The scorching summer quickly led to the first water stresses, which generally indicate a remarkable vintage. However, the rainfall from the end of May to the end of June, which was more abundant in Saint-Julien than in the other appellations, meant that the vineyards did not suffer from the dry and hot periods of the summer. Moreover, these conditions led the grapes to a magnificent potential maturity in skin tannins, in small and concentrated berries. The good behaviour of our vines during this hot and relatively dry vintage is also closely linked to the respect of the sap flow, to which we pay particular attention when pruning to improve the strength and resilience of the vines. The pruning skills of our winegrowers have been recognised for many years. The rare rainy spells in September did not alter the irreproachable state of health of the berries.

TECHNICAL INFORMATION
Blend : 45.5% Merlot, 44.5% Cabernet Sauvignon, 10% Cabernet Franc
Harvest period : From September 8th to 30th 2022
Alcohol degree : 14 %
Total acidity : 3.34 gH2SO4/l
pH : 3,70
IPT : 84