



## Vignobles Comtes von Neipperg

### THE 2019 VINTAGE

The 2019 vintage got off to a mixed start: January was the only really cold month of a particularly dry winter, followed by unusually mild weather in February and March with exceptional sunshine, leading to early bud break.

The arrival of spring saw cool temperatures accompanied by frequent rainfall, slowing down vine growth. Flowering was nevertheless quick and even throughout our terroirs.

The first day of summer, on 21 June, marked the beginning of an exceptionally hot period with above-average temperatures.

July was also one of the three hottest months of the past 30 years...

However, excessive water stress did not occur thanks to water reserves that had been reconstituted in early spring. Furthermore, our vineyards benefit from deeply-rooted vines and excellent soil covering management.

Scattered showers in the last week of July brought about moderate hydric stress conducive to even *véraison* (colour change), as was the case in 2018.

Several showers in early September enabled the grape skins to finish ripening with very good homogeneity.

The month of September was exceptional, with alternating warm days and cool nights, favouring rich aromas and tannins. The low PH of our terroirs helped obtain perfect balance between sugar and acidity.

The harvest began on 12 September and ended on 7 October, with no stress whatsoever!

Our Merlots were particularly successful, marked by fruity notes and the minerality of our clay-limestone terroir, enhanced by the incredibly expressive and spicy Cabernet Franc.

As for our two white wines, Le Blanc d'Aiguilhe and White Clos Marsalette, intensity and freshness are the watchwords of this very generous vintage!