

CHATEAU VALANDRAUD

Saint-Emilion Grand Cru - 1er Grand Cru Classé B

En Primeur 2022

Château Valandraud was founded in 1989 by Murielle Andraud et Jean-Luc Thunevin, a couple passionate about wine, following their initial purchase of a 0.6-hectare plot in the Fongaban valley between Château Pavie-Maquin, La Clotte and the village of Saint-Emilion.

In 1999, Jean-Luc and Murielle invested in cool and late-ripening terroirs on the Saint-Etienne de Lisse plateau.

A pioneer in the garage wine movement, Château Valandraud was promoted to Saint-Emilion Premier Grand Cru Classé status in 2012 and renewed in 2022. Since the 2020 vintage, the estate has benefited from a state-of-the-art bioclimatic cellar dug into the limestone hillside.

The 2022 vintage by Jean-Luc Thunevin and his team: “An unusual year in terms of climate, which ended in a peaceful and magnificent way”.

The year opened with a mild, dry winter followed by an episode of frost at the beginning of April which, as our terroir is late-ripening, had no repercussions on our vines. Its clay-limestone composition and its north-facing slope were then enormous assets for this hot year marked by very little rainfall. Our vines remained green and extremely healthy.

The grapes were small and very homogeneous in their maturity, we harvested them early and with serenity from September 15th to October 5th. The skins and pips were fully ripe and we were able to adapt the extraction to find the best balance.

We are delighted to perceive in this wine a rarely achieved balance between the density and roundness of the tannins, the perception of freshness and the fruit which remained bright thanks to the low night temperatures of the summer.

Terroir: Clay-limestone, 85 meters above the Dordogne river level

Harvested area : 6.6 ha

Blend: 88% Merlot, 6% Cabernet Franc, 6% Cabernet Sauvignon

Average age of the vines: 30 years

Ageing: 18 to 22 months, 100% in new oak barrels

Production : 40 000 bottles

Wine consultant: Jean-Philippe Fort (Rolland)

Harvest: manual from Sept. 15th to Oct. 5th.

Degree: 15,3% alcohol pH: 3,55

