



*Château
d'Armailhac*

CHATEAU D'ARMAILHAC

VINTAGE 2022

CLIMATIC CONDITIONS

Mild and dry weather set in from the very start of 2022. Abundant sunshine prevailed throughout the vine growth cycle, accompanied by several heatwaves.

There was little precipitation from spring until the end of harvest, though April showers and a spell of heavy rain in June regenerated water reserves in the soil. The vines were able to take advantage of their deep roots to regulate their water supply and showed a great capacity to adapt to the exceptional weather patterns of the vintage.

In these hot and dry conditions, flowering took place 10 days earlier than the average: though rapid, it was perfectly even. The advance on the growth cycle continued until harvest as the grapes ripened steadily in ideal conditions. Picking started at the beginning of September and continued until the end of the month, with a crop in perfect health.

Although the hot weather meant that the grapes were rather small, they offered a degree of concentration and balance rarely encountered. That quality was confirmed on tasting as the wines revealed incredible richness without losing any of their supreme elegance or the intense expression of their native terroir.

HARVEST

8 to 27 September 2022

VARIETAL MIX

60% Cabernet Sauvignon

22% Merlot

16% Cabernet Franc

2% Petit Verdot

TASTING NOTES

Château d'Armailhac 2022 is the epitome of contained power. Showing all the density of the vintage offset by great freshness and remarkable length, it offers a framework of black fruit flavours mingled with chocolate, pepper and spice notes as well as a floral touch attributable to the estate's exceptional Cabernet Franc grapes, which express all their elegance in this vintage. Fleshy and rich, its creamy texture is underpinned by well-rounded and perfectly constructed tannins, highlighting the rich and delicate array of flavours. The finish lingers long on beautifully fresh notes of blackcurrant and liquorice

