

Château Olivier White 2022

Pessac Léognan

Cru Classé de Graves



HARVEST :

From August 18th to August 31st.
Hand-picked, in small baskets.

BLEND :

Sauvignon 75%, Sémillon 25%

ANALYSIS :

Degree : 13,8°
Yields : 45 HL/HA
pH: 3,25

WEATHER CONDITIONS

With a cold January and a milder February, winter temperatures and rainfall were average. The vines began to bud on 24 March for red varieties and 30 March for the whites.

This was slightly earlier than in previous years. The overnight frosts on 3 and 4 April only had a very small impact on Château Olivier's vineyards.

The month of May was very hot (+3.1°C) with little rainfall (20 mm). Flowering therefore occurred early and was of high quality: 17 May for the Cabernet Sauvignon and Merlot, 20 May for our white Sauvignon and Semillon grapes, and 22 May for the Petit Verdot. Water stress was high during fruit set, limiting the size of the grapes.

Whilst temperatures rose considerably in June, a week of storms brought heavy rainfall (120 mm) and provided enough water to avoid any impediments to the ripening process. Water reserves were therefore sufficient. The vineyard cultivation methods that Philippe Stoeckle has been using for years have allowed the vine roots to establish a significant root network, thanks to efforts tilling the soil. Water stress set in gradually as a result of a hot and dry July, slowing then ultimately stopping the vines' growth during veraison at the latest.

Veraison was quick and early, taking place between 10 and 12 July, then 4 August for the Petit Verdot. July was dry, but average rainfall during August with higher temperatures promoted grape ripening. All of the grape varieties were able to ripen fully thanks to the foliage doing an excellent job right through to the harvest, without any significant upturn in vegetative growth.

Good weather during the harvests, moderately warm with a sprinkling of water, enabled each plot to be collected at ideal ripeness without fear of dilution, rot or loss of fruity aromas. The harvesting conditions were perfect. The weather conditions were perfect for Château Olivier's first vintage following its conversion to organic cultivation. The pH levels are relatively low and alcohol levels are reasonable, unlike the general picture that the vintage might suggest.

HARVESTS

Harvests took place early: Sauvignon Blanc from 18/08 to 31/08 and Semillon from 25/08 to 31/08. These were the earliest harvests ever recorded at Château Olivier. The red grapes were harvested as easily as the whites.

TASTING NOTES

This clear and intense yellow wine reveals citrus and lemony notes with subtle aromas of white flowers. It is fleshy and tasty on the palate with a nice sweetness. The finish is fresh and persistent.

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APPELLATION *PESSAC-LEOGNAN*

OWNER *FAMILY DE BETHMANN*

MANAGING DIRECTOR *LAURENT LEBRUN*

VINEYARD

Area : 60 hectares / Soils : Gravels (50%), clay-limestone (35%) and sands (15%)

Varieties : Sauvignon (80%), Sémillon (20%)

Average Age : 25 years