

SAINT-EMILION GRAND CRU



CHATEAU

PIERRE 1^{er}

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2022

The beginning of the year 2022 was marked by a mild, dry winter and an early breakup at the end of March unfortunately followed by an episode of heavy frosts (-7°) which had a strong impact on the volume of the harvest. But a warm and dry spring/summer allowed a healthy and ripe production. As usual, we waited until the grapes were dripping perfectly well; the harvest started around September 25 for a nearly perfect crop.



VARIETIES

79% de Merlot
21% de Cabernet franc



SOIL AND SUB-SOIL TYPES

Sand, sandy clay and sandy clay on gravel.
This diversity of sub-soil protects the vines from severe hydric stress in all but the hottest years.



PRODUCTION

30 000 bouteilles



CELLARING

Between 10 and 15 years

COMMENTS

Very nice rich and balanced matter, a full mid-palate and a nice long and silky finish.



FLAVOUR ANALYSIS

On the palate, the wine is:
Light / **Moderate** / Powerful



Persistence des saveurs:
A short time / A moderate time / **A long time**



Texture:
Thin / Supple / **Rich** / Unctuous

