Château Lalande

A unique, magnificent vintage!

Bud break was early following a mild, dry winter. Spring was also mild yet rainy, with no threat of diseases.

Water reserves in the soil helped the vines withstand the heatwave conditions and water stress during summer.

Véraison (colour change) was even for both grape varieties. Thanks to storms in August followed by a series of cool mornings and hot afternoons in September, the grapes ripened gradually until they could be picked at the ideal time.

The small size of the berries concentrated the phenolic compounds of the grapes, resulting in a very high tannin/anthocyanin ratio.

During fermentation, the colour and aromas were extracted very quickly. We were particularly vigilant, choosing very gentle extraction at low temperature.

Colour, smoothness and richness are the hallmarks of this vintage.

2022 Vintage

It should be highlighted that the yields are historically low due to the dry summer!

"This 2022 vintage is quite simply extraordinary, and the greatest we have ever produced to this day! Balance, rich tannins, aromatic expression (black fruit) and freshness are the watchwords here... Gentle extraction during fermentation was undoubtedly key to revealing the quintessential characteristics of each grape variety."

## Ludovic & Julien Meffre - April 2023

## **CHÂTEAU LALANDE 2022**

Harvest dates: September 12th to 26th 2022 Blend: 60% Merlot, 40% Cabernet Sauvignon Maturing: 12 months, 25% new barrels Bottling date : Unavailable Yield: 35 hl/ha Production: 70 000 bottles Alcohol by volume : 15%

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Surface Area: 15,50 ha **Soil :** Gravelous sands Average age of the vines : 25 years Grape varieties: 50% Cabernet Sauvignon, 50% Merlot Density: 6666 vines/ha **Pruning :** Guyot double Winemaking : Temperature control, maceration in cool conditions, 3 weeks of vatting (concrete and stainless), traceability monitoring, malolactic fermentation in vat. Maturing: 12 months in barrels, % of new oak depending on vintages, selection of cooperages. **Owner**: Jean-Paul Meffre Winemaker Consulting : Christophe Ollivier

