



CHÂTEAU CHANTALOUETTE 2022

VINTAGE REPORT:

The 2022 vintage started with a mild and dry winter.

Late budbreak (29 March for the Merlot vines and 15 April for the Cabernet Sauvignon) meant that spring frost on 2 and 3 April had little effect on the Château de Sales vineyard.

Flowering took place rapidly and in good conditions, with warm and dry weather, 10 days earlier than the average for the last 10 years.

The summer was exceptionally hot and dry: temperatures in August were 2° C higher than the average for the last 10 years, though the Château de Sales terroir helped to confine water stress to just a few parcels.

Veraison also occurred rapidly and early, with the Merlot vines reaching mid-veraison on 25 July.

Picking took place over 12 days between 7 and 21 September. Thanks to meticulous work in the vineyard throughout the year, each variety could be harvested at optimum maturity. The quality of the crop heralds an exceptional vintage.



VARIETAL MIX :

72% Merlot

15% Cabernet Franc

13% Cabernet Sauvignon



MATURING :

1/3 in oak barrels

2/3 in vats