



## CHÂTEAU CHANTALOUETTE 2023

### VINTAGE REPORT:

The 2023 vintage started with a mild and wet winter, followed by a warm spring during which rainy spells alternated with drier weather.

Flowering took place rapidly and evenly in good conditions, starting with the Merlot on 23 May and ending with the Cabernet Sauvignon on 4 June.

In a hot and wet summer, extensive secondary-shoot removal in June and July and leaf thinning in August kept the clusters well ventilated. Despite heavy outbreaks of mildew in the Bordeaux vineyard, the work achieved in the vineyard kept the crop healthy.

The grapes changed colour between 17 July and 14 August, with the Merlot reaching mid-veraison on 24 July.

The grapes were all picked by hand from 12 September to 3 October.

Meticulous work is carried out in the vineyard throughout the year to enable each grape variety to be harvested at optimum maturity.



### VARIETAL MIX:

70 % Merlot  
22 % Cabernet Sauvignon  
8 % Cabernet Franc



### MATURING:

1/3 in oak barrels  
2/3 in vats