Château Bellegrave 2022 Vintage

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.

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 BELLEGRAVE 2022

Harvest dates: September 12 th to 23th 2022 Blend: 60% Cabernet Sauvignon, 40% Merlot Maturing: 12 months aging, 35% new barrels

Bottling date: Not available

Yield: 37 hl/ha

Production: 26 000 bottles **Alcohol by volume**: 15%

BELLEGRAVE

THE ESTATE

Surface Area: 9 ha Soil: Garonne gravel

Average age of the vines: 25 years

Encépagement: 67% Cabernet Sauvignon, 33% Merlot

Density: 8333 vines/ha **Pruning**: Guyot double

Winemaking: Temperature control, maceration in cool conditions, 3 weeks of vatting, traceability monito-

ring

Maturing: 12 months in barrels, % of new oak depending on vintages (french oak), selection of coope-

rages.

Second wine: Les Sieurs de Bellegrave Owners: Ludovic & Julien Meffre

