



CHÂTEAU LA GRÂCE FONRAZADE

SAINT-EMILION GRAND CRU

2022: a vintage remarkable for the expression of the strength of a resilient and combative nature that marks excellence in a context of drought. This 2022 may be unique. Rich and inexorably fine, the vintage is tasty and silky.

VINEYARD

Vineyard located on the Saint-Emilion plateau, surrounded by prestigious Grands Crus Classés.

Soil, the vines are planted on three distinct types of terroir: with some plots characterized by fine gravel, some presenting clay-limestone soil, and others with a sandy-clay soil very rich in iron residues.

Orientation, mainly south-north.

Age, the vines date from 1938 to 2015. Part of the vineyard is being restructured with 9,000 vines per hectare.

Planting density 6,200 to 9,000 vines/ha

APPELLATION & MILLESIME : Saint-Emilion Grand Cru 2022

GROWING METHODS & HARVESTS

Organic (certification from the 2013 vintage onwards), with respect for the soil and the surrounding flora and fauna.

Controlled yields through growing techniques and manually.

Pruning double guyot.

Disentangling of the bunches, ploughing of the soil into mounds around the base of the winter, and return of soil to the space between the vines in the spring.

Leaf removal adapted to each row after the fruit has set.

Manual thinning halfway through the ripening stage, with our expert team.

Harvests manual, at optimal ripeness, with sorting in the vineyard.

VINIFICATION & MATURING

Total destemming.

Mechanical and manual sorting after destemming

Cold pre-fermentation maceration for 6 to 8 days to extract and enhance the fruit, then post fermentation maceration for 28 to 30 days and pressing by gravity. Occasional punching down of the pomace cap.

Alcoholic fermentation with indigenous yeasts at 25-26 C°, daily tasting for optimal control and delicate extraction

Maturing most batches are matured for 18 to 24 months in French oak barrels (50% to 80% new depending on the vintage)

BLEND 85 % Merlot noir, 10 % Cabernet Sauvignon, 5 % Cabernet Franc



2022

CERTIFICATIONS



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