Château la Rose Perrière 2022

Lussac Saint-Emilion

Château La Rose Perrière was a monastery in the Middle Ages, and monks were the first to plant vines on the estate's limestone slope. La Rose Perrière is the oldest vineyard in the Lussac Saint-Emilion appellation. Biological pest control is used in the vineyard.

In 2003, Jean-Luc Sylvain, famous Cooper of the right bank, buys the property and undertaking extensive renovation: the winery, vineyards and buildings.

The vineyard is in organic conversion which should be effective by July 2023.

2022, THE BALANCE IS THERE

The mild winter was responsible for an early bud burst at the end of March and again this year had strong consequences caused by the spring frost. Then came the high temperatures of June, July and August combined with the water deficit at the start of the year. For several years now, we have been preparing our vineyard for this context of global warming. The cool terroir of La Rose Perrière on limestone with asterias has made it possible to harvest healthy, balanced grapes of great freshness. This 2022 vintage is rich, dense with real smoothness. The adapted vinification techniques have managed to preserve the balance and the charm of this fine vintage ideal for laying down.







- 3RD YEAR IN ORGANIC CONVERSION -

AREA:

• 8 ha

GRAPE VARIETIES:

- 80% Merlot
- 10% Cabernet Franc
- 7% Cabernet Sauvignon
- 3% Malbec

AGE OF THE VINES:

10 to 45 years

VITICULTURE:

- The soil is ploughed and a large part of the vineyard is grassed
- Manual leaf thinning
- Green harvesting and selective sorting

HARVEST:

- Manuel picking into small crates from October 3rd to 6th, 2022
- Manuel sorting after destemming

FERMENTATION IN TANKS AND 500 L BARRELS:

- Pre-fermentation cold maceration for 10 days
- Part of the wine making in 500 L barrels
- Malolactic fermentation in 500 L barrels

AGEING:

225L and 500 L barrels and casks

PRODUCTION:

• 44 000 bottles

ALCOHOL:

• 14 %



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