



Since taking over the family property in 1993, Eric Leglise has been concerned with a sustainable practice of viticulture. The vines have never been weeded. He will gradually set up original agro-ecological methods in accordance with his principles (sexual confusion, native plant cover, use of compost, crushing of vine shoots, preservation of ecosystems near the vines, late mowing, etc.). Tillage is superficial, with the objective of preserving life while having the lowest possible carbon impact. Today, the vineyard is covered with flowers in spring providing pollen and nectar to the various pollinators, native bees and bumblebees, which inhabit this original biotope. Nearly 200 different species have been identified at Château le Coteau. Here, we strive to let the purest character of the terroir express itself. Controlled aging in barrels brings complexity and depth. With a majority of Cabernet Sauvignon, the wines are fine and elegant.

2022

Extreme weather conditions can produce great vintages; 2022 is certainly one of them. A blazing sun accompanied us throughout the summer until the harvest, putting our nerves to the test. The decisions to help the vines withstand this heatwave were easy to make: do nothing, don't touch the soil, don't touch the leaves and bunches, let the plant enter into resistance. And the result is far beyond our expectations. Rarely have we picked up a grape that was so concentrated, so rich but also, divine surprise, with a beautiful acidity balancing the richness in sugars. In the cellar, the vinifications were guided by softness and delicacy, infusion rather than extraction. Today, the wines that have been made are brilliant, incredibly rich. And one can't help but think of another fiery, embery vintage, the mythical 1949!Translated with www.DeepL.com/Translator (free version)Harvest: Hand picked from 14 09 2020 to 10 10 2020

Harvest: 12 09 2022 to 28 09 2022

Blend:: 60% cabernet-sauvignon, 25% merlot and 15% cabernet-franc

Degree: 13,5%

Production: 26000 bottles

Œnologists: Eric Boissenot, Marco Balsimelli

COMMENTS NOTES



THE VINEYARD

SURFACE 12 HA

soils **GRAVELS**

DENSITY 8500 VINES PER HA

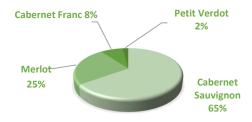
AVERAGE AGE OF VINES

40 YEARS

HARVEST

HAND-PICKED

GRAPE VARIETIES



THE WINERY

VINIFICATION DONE BY PLOT

TEMPERATURE CONTROLLED TANKS

AGING

BARRELS
(40% NEW OAK)
FRENCH OAK
12 TO 15 MONTHS