



CHÂTEAU LES TROIS CROIX

Famille Patrick Léon

2022 Vintage

Certification: Château Les Trois Croix is certified HVE (High Value for Environment) level 3

Budbreak: April 1st

Mid-flowering dates: May 24 th for Merlot, and may 28 th for Cabernet Franc.

Vineyard work: A first de-leafing by hand on the vine's eastern side was made on all parcels beginning from June 27 th to July 8 th.
None second manual de-leafing on the southern side was made this year.

Green-harvesting for quality and quantity was done on all parcels just before véraison.

Harvest dates: Merlot and cabernet franc: from September 16 th to 26 th
Manual picking in 10 kg crates.

Sorting of the harvest : Made in the cellar by hand and by densymetric sorting.

Yield: 32 hl / hectare

Vatting: from 20 to 27 days for the Merlot and cabernet franc
Daily partial and brief pumping-over.

Grape varieties: 86 % Merlot
14 % Cabernet Franc

Ageing: 35 % new barrels / 40 % one-fill barrels.
17 % two-fill barrels / 8 % in vats.

Analytical parameters : Alcohol level : 14.6 % pH : 3.46 Total acidity : 4.6

The vintage in a few words :

The winter of 2021-2022 was moderately wet with very cold temperatures. This cold will not persist and from February we had a return to temperatures too mild for the season. We were still saved from the severe frost of April 3rd thanks to our privileged location on the Fronsac plateau. After a contrasted month of April, May and June look almost like summer months. The month of June will see the first of the three heat waves that will follow each other this summer 2022: mid-June, mid-July and early August. We had only one rain in July, 33 mm, which fell in a saving way at the beginning of the veraison. The months of August and September were without any rain. The harvest started early on September 16th. The berries are small and concentrated but remain well balanced. The leaves are in perfect condition and we did not experience any blockage of maturity even on the young parcels. 19 years after the 2003 vintage, which was the first great "solar" vintage in Bordeaux, it is clear that the situation has changed. This 2022 vintage, in despite of more extreme conditions than 2003, keeps a much more moderate character: ripe tannins, a good concentration, freshness and a good level of acidity. Our working methods have evolved and our vines, vintage after vintage, have adapted to these new conditions