

CHÂTEAU VEYRY

2022



Area: 4 hectares.

Location: South facing hillside and plateau ledge, overlooking the Dordogne Valley.

Soil: Clay-limestone and clay-silty.

Planting density: 6,600 vines/hectare.

Average age of vineyard: 35 years.

Varieties : merlot 90%, cabernet-franc 10%.

Stripping: not done for this vintage.

Lighting: not done for this vintage.

Harvest: manual at 50 days of mid-veraison

Harvest date: September 19 to September 25.

Yield: 40 hls/hectare.

Vinification: de-stemming: 100% and sorting of the vintage before notching without sulfites, thermoregulated stainless steel tank, temperature: 26° during fermentation, 28° during maceration, maceration: compressed air pigeage and watering of the marc 3 to 4 weeks, runoff: 100% in new and 2 years old French oak barrels.

Ageing: slow malolactic fermentation (1-2 months) and stable on lees for 4 months, 18 months ageing in an air-conditioned cellar with limited sulfites intakes, controlled aeration with controlled oxygen intakes, no fining before bottling.

Blend : 90% Merlot, 10% Cabernet-Franc.

Analysis report : alcohol content : 15° - pH : 3,66 - IPT : 79

Production : 15.000 bottles.