

PRIMEURS 2022



CHÂTEAU DE BARBE BLANCHE

APPELLATION : LUSSAC-SAINT-ÉMILION

The extreme climatic conditions of 2022 have in no way diminished the quality and the potential of this vintage. Almost 70% of the volumes are suitable for producing the first wine of this vintage (compared to the usual 50%). High temperatures and a lot of sunshine suggested high degrees. This was not the case, the degrees didn't summit, no doubt the effects of an exceptional terroir. With the drought, the grapes were less juicy, with thicker skins, which gives the final wines a pretty colour, ranging from purple to black. The fruit is very present. Acidity and freshness, skilfully balanced, bring a superb balance to the wine. The quality of the harvest and its earliness should make 2022 an exceptional vintage in more ways than one for Château de Barbe Blanche.

HARVEST DATES: 12 September - 6 October 2022

SURFACE: 28.30 hectares

TERROIR: A clay-limestone plateau on bedrock with between 0 and 1 m of clay on the surface. At the foot of the hillside, the soil is clayey-siliceous and slightly sandy.

AVERAGE AGE OF VINES: 34 years

GROWING METHOD: sustainable cultivation (HVE3).

YIELDS: 40 hl/ha

ALCOHOLIC DEGREE: 14.5° (temporary)

VINIFICATION: Vinification in temperature-controlled tanks.

Extraction management and maceration time adapted to the vintage.

AGEING: Aged for 12 months in barrels (30-40% new) with quarterly racking.

NUMBER OF BOTTLES: 85 000

JACQUES LURTON'S WINEMAKING TEAM

Group winemaking Director: Anne Neuville

Cellarmaster: Corentin Chambre



BLEND: 80% MERLOT / 20% CABERNET FRANC

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