

TECHNICAL SHEET Château de PRESSAC 2022
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**Vineyard :**

- **Total surface area** : 41.5 ha
- **Surface area in production in 2022** : 36.2875 ha
- **2022 production** : 1 170 hl

Sustainable culture, sexual confusion, ploughing of the soil, debudding, deleafing, thinning out of the vines.

**Date of picking in 2022 :**

- **Malbecs (Noir de Pressac)** : 8/09
- **Merlots** : from 8/09 to 23/09
- **Cabernets-Francs** : from 23/09 to 26/09
- **Petit-Verdets** : le 23/09
- **Cabernets-Sauvignons** : 3/10
- **Carménères** : 3/10

Picking by hand in small crates, double sorting (vibrating table, Tribaie (density) and Qualibaie (size)), gravitational filing, « remontages doux » (smooth pumping over) and/or « délestages » (rack and return), long vating (18 to 21 days in 2022), malolactic fermentation partly made in new barrels.

**2022 vintage production :**

- **Château de Pressac - Saint Emilion Grand Cru Classé (first wine) :**

**Anticipated blend :**

- 70 % Merlot
- 17 % Cabernet-Franc
- 10 % Cabernet-Sauvignon
- 1.5 % Carménère
- 1 % Noir de Pressac (Malbec)
- 0.5 % Petit Verdot

**Quantity** : around 105 000 bottles (8 750 cases)

**Ageing 16 to 18 months** : 95 % in barrels (50 % new) (225 L and 500 L) and 5 % in amphorae

- **Château Tour de PRESSAC - Saint Emilion Grand Cru (second wine)**

**Anticipated blend :**

- 89 % Merlot
- 4 % Cabernet-Franc
- 3 % Cabernet-Sauvignon
- 3 % Noir de Pressac (Malbec)
- 0,5 % Carménère
- 0,5 % Petit Verdot

**Quantity** : around 45 000 bottles (3 750 cases)

**Ageing 16 to 18 months** : 60 % in barrels and 40 % in vats