



2022 VINTAGE

Appellation
Saint-Émilion Grand Cru

Owner
EARL Vignobles Dominique Lauret

Production Manager
Audrey Lauret

Consultant
Thierry Jouan

Vineyard size
17 hectares (41.65 acres)

Soil Types
Grave, clay and sand

Vineyard grape varieties
90% Merlot - 10% Cabernet Franc

Viticulture
« Viticulture raisonnée »
No herbicides or synthetic fertilizers
Cover cropping
Green harvesting, leaf-thinning

Winemaking
Gentle macerations in thermo-regulated
stainless-steel tanks

Harvest
Manual harvest

Harvest dates
September 6th to 20th 2022

Aging
12 months in French oak barrels
(50% new)

■ Château PINDEFLEURS

Saint-Émilion Grand Cru

Located at the foot of the main hillside west of Saint-Émilion, Château Pindefleurs' 17 hectare (41,65 acres) vineyard is planted with 35-year-old Merlot and Cabernet Franc vines on a gravel, clay and sand.

The estate enjoys modern viticulture techniques, such as cover cropping, green harvesting and leaf thinning, followed by gentle macerations in the cellar, frequent pumpovers, and traditional vertical pressing. The wine is then aged in French oak barrels.

Passed down from one generation of passionate owners to the next, a strong and authentic link ties the Lauret family to Château Pindefleurs. Audrey Lauret, co-manager and in charge of production, produces a wine that is particularly well named for its powerful bouquet and balance between body and elegance.

Powerful yet delicate, deep yet refined, the complex bouquet is punctuated by touches of ripe red berries. Château Pindefleurs can be enjoyed young, for the wine's fresh, bright fruit, or cellared for a few years to reveal the length and elegance characteristic of the wines of Saint-Émilion.

■ 2022 Vintage

The winter of 2021-2022 was mild, dry, and rather sunny. December was the only month with surplus precipitations (+50%). A few nights with negative temperatures in early April forced us to protect our vineyards against frost, but otherwise spring was relatively mild leading into a very hot and dry summer. Remarkably intense and unusually long heat waves followed one another (June 15-19: high of 40.5°, July 12-15: high of 40.1°, July 31-August 13: high of 39.2°). Fortunately, we received 80 mm of rain at the end of June and a few showers on July 20 (15 mm) and August 15 (10 mm) that helped the vines withstand the summer drought and enabled balanced ripening of the grapes.

Observation and understanding the reactions of the vine to the climatic constraints allowed us to adapt our viticultural methods. We did not practice leaf removal in the first half of the summer in order to preserve enough shade to protect the grapes from the sun and avoid stewed fruit aromas. Precise grooming and green harvesting allowed us to adapt the yields to the extreme climatic conditions of this vintage. The skins grew thick, the tannins soft and the fruit intense.

Harvest took place from September 6th to 20th under favorable conditions, with optimal maturity reached on most parcels.