

THE 2022 VINTAGE



Climatical conditions

Four words describe best this vintage : *Very dry, very hot*. Once again another very interesting vintage! With an accumulation of temperatures above 10°C, considered zero for vine vegetation, well above the average for Margaux, unlike 2021, and much drier than average (a rainfall deficit of 200 mm, or - 25% of rainfall during the vegetative period), 2022 will remain an atypical vintage.

The winter was rather dry and cold, despite two warmer periods in December and February. After a cold start to April, which caused many young shoots (the buds) to freeze, thus reducing the harvest, Spring was hot and dry. Summer was particularly dry, except in June, and constantly hot, with four heat waves where temperatures reached 40°C (June 14-18, July 11-18, August 3 and August 10-12). Unlike 2003, which saw record heat, though more punctual, the nights remained relatively cool. With 150 h more than the average, between April and September, 2022 experienced the second sunniest growing season after the 2018 record (179 h).

From the start of April, the vegetative cycle was announced to be rather precocious, with generalized bud-break around March 27th. The low temperatures of early April (-3°C) destroyed the most advanced buds on the Merlots. Quickly thereafter, temperatures rose, thanks to the southerly wind (20°C on April 11), but overall April was in line with seasonal averages. A hot and dry May favored rapid flowering. The progressive drying of the soil meant the grapes remained small with a good skin/juice ratio, favorable to the quality of the harvest. Veraison was early, from July 17, in very dry and hot conditions.

From August 13 the weather changed significantly. 13 mm of rain relieved the drought, the last significant rain dating from June 26, temperatures became milder, from 16-17°C in the morning and 25-28°C at the height of the afternoon. The grass turned green again and the vines suffered less.

The grapes on August 22 were still quite hard, barely perfumed and already low in acid. The skins still thick.

The last warm period occurred on September 11 and 12, at over 35°C, and again 31°C on the 13th. We had only received 142 mm of rain since bud break back in late March (!).

The harvest

The harvest started on September 15th (18°C and misty) and continued until October 11th, punctuated by numerous stops to better monitor the maturity of the different plots. We harvested on September 15-16 and 22-23, then 26-27 for the Petits Verdots and the Cabernets Francs. We resumed the harvest on October 3, allowing the rains of September 28 and 29 to pass first. What followed were cool nights, around 13-15°C, and sunny days of 23-24°C. The ideal conditions for maturing Cabernet Sauvignon.

The grapes have rarely been as beautiful as this year. They gave very ripe, very colorful wines, with lovely aromas and tasty tannins. The Merlots showed aromas of medium intensity and particularly supple tannins. The Petits Verdots, for their part, expressed powerful aromas of rare quality, with very fine tannins. The Cabernet Sauvignons showed beautiful aromatic richness, with assertive tannins that will deserve a few years of bottle aging.

Tasting note

In April 2023, the wines show beautiful color, very dense. They have, as they often do, a lot of freshness, in relation with good acidities. The tannins are of good quality, fine, ripe and very promising.

Château pouget, dominated by Cabernet Sauvignon, shows intense, fresh, pure and ripe fruit. The palate is fresh, aromatic, very balanced, with a very soft touch and a very present, ripe, fine, long and refined tannin.

The Blend

Cabernet Sauvignon	Merlot	Petit Verdot	Cabernet Franc
52 %	32%	09%	07%