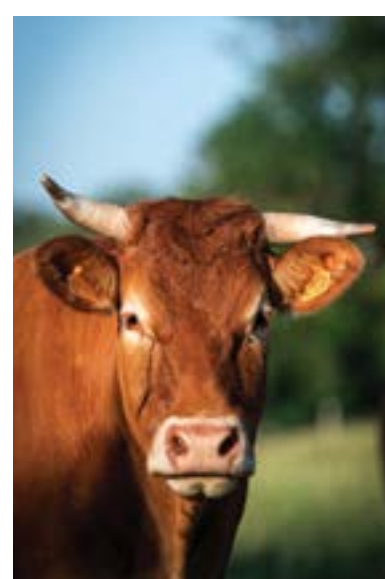


2022 VINTAGE



The 2022
vintage weather
conditions



Pavillon Blanc
du Château Margaux
2022



Pavillon Rouge
du Château Margaux
2022



Château Margaux
2022





2022
Vintage



The 2022 vintage weather conditions

The description of the weather conditions has begun the same way almost every year for the last ten years: 2022 was once again the hottest year on record... and to this, we must add another climate phenomenon: a severe drought.

However, these two factors impacted the harvest in such a way as to produce an extraordinary vintage.

Apart from some frosts in mid-January, the winter of 2022 was mild and relatively dry, with just 150 mm of rain. Nationally, the spring of 2022 was the third warmest (13.2°C) since 1900, close behind 2011 and 2020. It was the same in Margaux, with record temperatures during June, sometimes exceeding 40°C. Fortunately, in typical Bordeaux fashion, there was regular rain throughout the spring, with 182 mm in Margaux.

Summer brought further extremes: three long, intense heat waves; the thermometer again recorded temperatures over 40°C several times, and over 35°C for more than 14 days in July and August. Slightly more than six long weeks passed without a single drop of rain. The 20 mm that arrived at the end of August was welcome, but its effect was more to cool the air than to significantly rehydrate the surface soil.

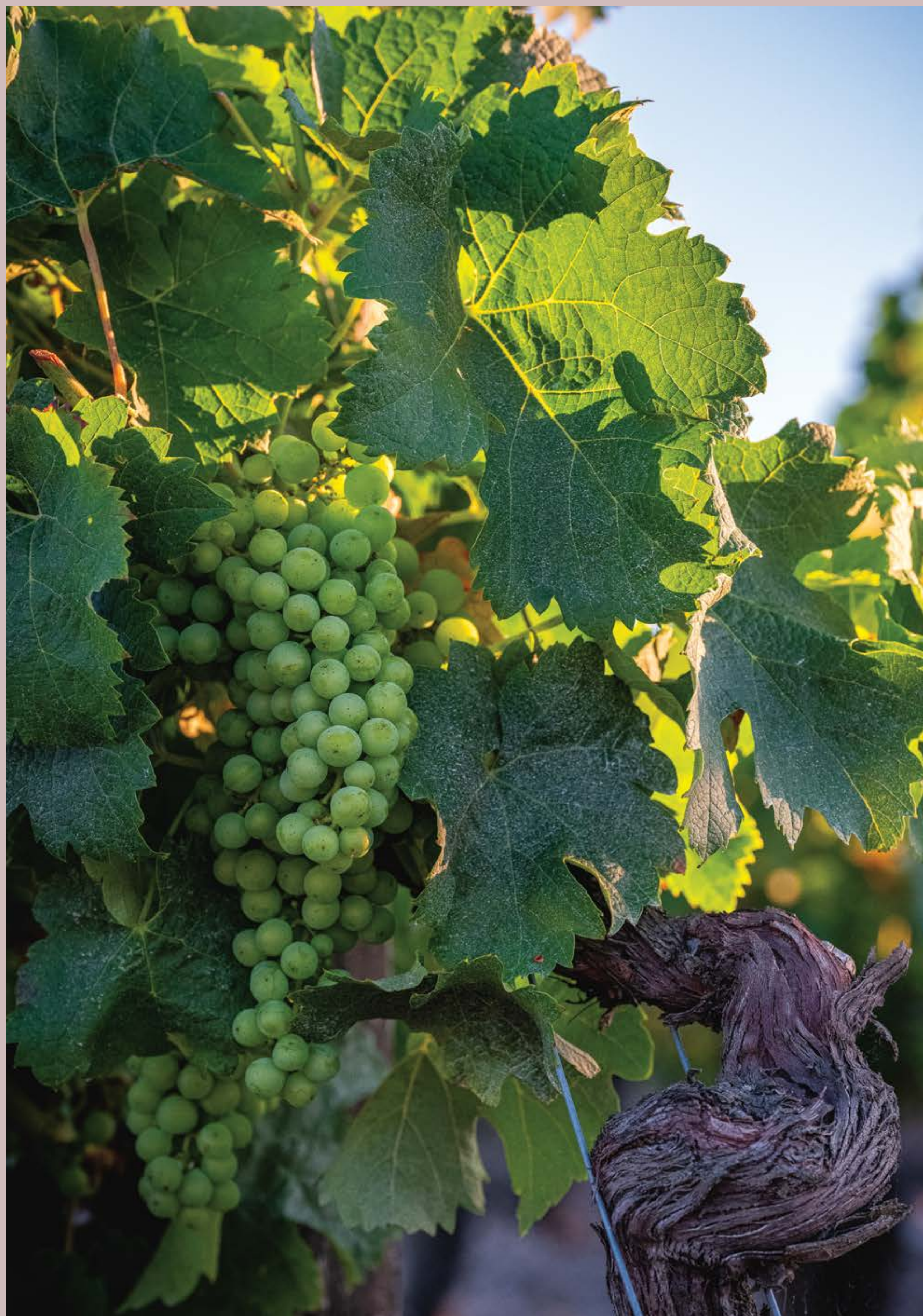
In these conditions, budburst was relatively spread out, between the 28th of March and the 13th of April, depending on the grape variety and the nature of our diverse terroirs. Conditions were sufficiently good that no coulure or millerandage was observed in our plots during flowering, which took place in the week of the 24th of May, indicating an early vintage.

The summer weather then reinforced the early nature of the vintage. The white grape harvest took place extremely early, on the 18th of August.

For the red grapes, it lasted from the 8th to the 27th of September, with normal temperatures in September and optimal harvesting conditions. The first autumn rains began on the last day of the harvest.







Pavillon Blanc du Château Margaux 2022

For this vintage, as for the other recent hot, dry vintages, acidity was the key parameter that determined the beginning of the harvest. And it was this acidity that decreased very rapidly between early and mid-August.

Also, thanks to the determination and professionalism of the team at the property, we were able to respond sufficiently quickly and start the harvest exceptionally early. As with the red grapes, the Sauvignon Blanc berries were smaller, as were the bunches, perhaps a consequence of the spring frosts in 2021, and so yields were disappointing.



However, the quality of the vintage and its relative uniformity allowed us to use 50% of the white grapes for the Pavillon Blanc blend. The aromatic precision is tremendous. Pavillon Blanc 2022 has a delicate, balanced mouthfeel.

It has to be said that while every vintage brings new answers and teaches us something, it often also raises its fair share of questions. Sometimes we learn a little, and often we wonder a lot.

Even if we do not completely understand it, this vintage is reassuring. How could we have imagined that such weather conditions could produce such well-balanced wines?





Pavillon Rouge du Château Margaux 2022

Pavillon Rouge 2022 represents 32% of the harvest. The blend is still characterized by Cabernet Sauvignon (64%). The percentage of Merlot remains constant at 24%. Despite numerous trials, the Petit Verdot was not included in the Grand Vin in 2022. As a result, there is a higher proportion of Petit Verdot in the Pavillon Rouge blend (7%). Cabernet Franc completes the blend (5%).

Pavillon Rouge 2022 is in line with the Grand Vin: it is the most powerful Pavillon Rouge we have had the good fortune to produce at the property. The very noticeable freshness and acidity give the wine exceptional balance.





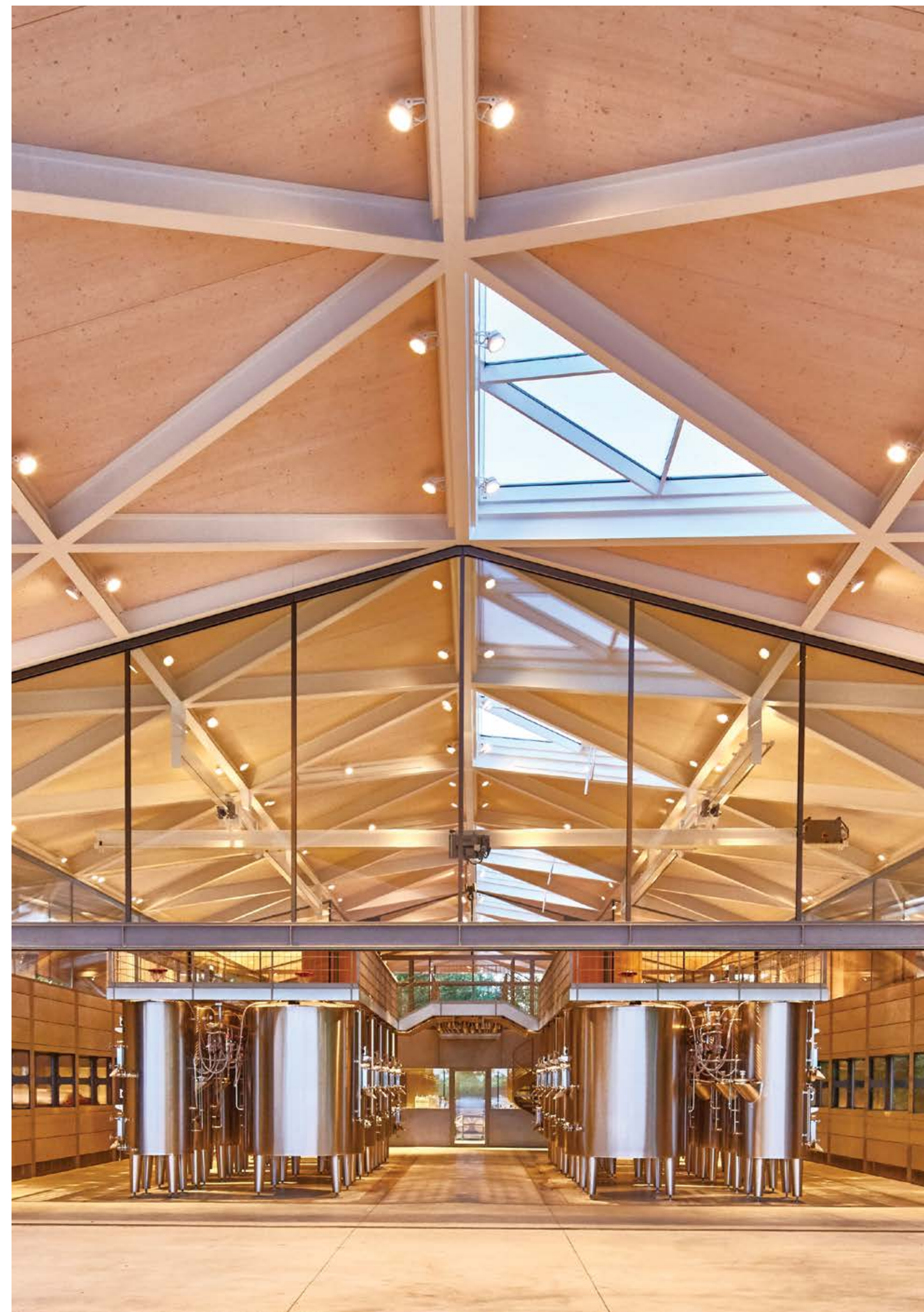
Château Margaux 2022

Château Margaux's 2022 Grand Vin is without doubt as extraordinary as the weather conditions were. Extraordinary firstly because of its concentration: due to the very dry summer, the Cabernet Sauvignon berries were almost 35% smaller than in a normal year. Particular care had to be taken during vinification and the separation of the wine from the solids, during which only the silkiest tannins were extracted. Another less fortunate consequence of the small berries was the lowest yields since 2013.

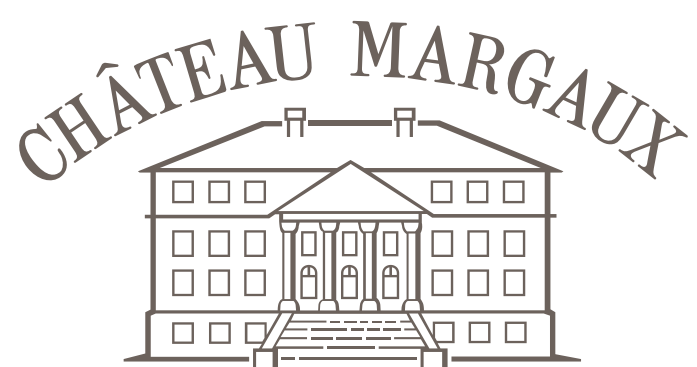
The wine is also extraordinary for the freshness of its flavours: we had expected wines with solar notes. We might have expected them to be lacking in acidity. But this was not the case.

The nose revealed itself to be a delicate mixture of fruity and floral notes. The wine's length remains supported by a remarkable acidity, nicely balancing the higher-than-usual alcohol levels.

The blend is more classic with predominantly Cabernet Sauvignon (92%). This enabled the wine not to be too high in alcohol, at 14.5%, as a result of the weather conditions. 6% Merlot and 2% Cabernet Franc complete the blend. Château Margaux represents 40% of the harvest.







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