

# POTENSAC 2022



**APPELLATION**  
AOC Médoc

## TERROIR

The vineyard of Château Potensac extends mainly over limestone subsoil covered with clay-gravel hillocks with a high proportion of gravel. These limestones are very similar to those found in the Saint-Estèphe appellation. This singular terroir embraces plots of Cabernet Sauvignon and Cabernet Franc planted over 80 years ago, producing perfectly ripe and healthy grapes. The first edition of Féret already mentioned the hamlet of Potensac for the typicity and longevity of its wines.

## VINTAGE

The 2022 vintage at Potensac is probably one of the best of the last twenty years. The quality from the first growth to the last bunch harvested is exceptional. The winter was cold and mild, leading to the budburst at the end of March. The spring, with little water and high temperatures, allowed the vines to develop harmoniously. The scorching summer quickly led to the first light water stresses, which generally indicate a remarkable vintage. The few rainy episodes allowed the vines to accelerate and finish in an even manner. The growth of the vines was somewhat slowed down by drought, and veraison began slowly. The berries are small and concentrated, rich yet fresh. The rare rainy spells in September did not alter the irreproachable health of the crop. This splendid terroir, planted on two clay-gravel hilltops on a limestone base, was able in these intense conditions to produce an outstanding Potensac wine.

## TECHNICAL INFORMATION

**Blend :** 43% Cabernet Sauvignon, 36.5% Merlot, 19.5% Cabernet Franc, 1% Petit Verdot

**Harvest period :** From September 19<sup>th</sup> to October 11<sup>st</sup> 2022

**Alcohol degree :** 14.5 %

**Total acidity :** 3.07 gH<sub>2</sub>SO<sub>4</sub>/l

**pH :** 3,64

**IPT :** 82

