



2022 VINTAGE

Appellation
Pomerol

Vineyard size
8 hectares (19.8 acres)

Soil Types
Gravel and fine clay

Vineyard grape varietals
85% Merlot - 15% Cabernet Franc

Average vine age
20 years

Viticulture
Certified HVE 3
«Culture raisonnées»
Soil tilling (4 ways)
Vine growth management adapted to the climatic conditions

Harvest
Manual harvest
Double sorting: manual and optical

Harvest dates
September 5th to 19th 2022

Winemaking
In thermo-regulated concrete and stainless-steel vats
Gentle and controlled maceration and extraction

Aging
16-18 months in French oak barrels
(40% new)

■ Château LA GRAVE

Pomerol

A lovely estate situated on the western side of the plateau of Pomerol, Château La Grave dates back to the 19th century, when it was owned by the Trigant de Boisset family. As its name indicates, the terroir of Château La Grave is almost pure gravel, marking the beginning of a mile-long gravelly strip that continues into Saint-Émilion, passing through Château Cheval Blanc before ending at Château Figeac.

Acquired by Christian Moueix in 1971, Château La Grave was his first vineyard purchase. A great deal of attention was given to the renovation of the vineyard, château, and cellar in order to restore the wine's place among the top estates of Pomerol.

An elegant, delicate, charming wine, the gravelly soils of La Grave offer poise and linearity, while the ripe, red fruit and characteristic silky texture make the wine approachable and enjoyable, even in its youth.

■ 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 5th - 19th under favorable conditions, with optimal maturity reached on most parcels.