



2022 VINTAGE

Classification
Grand Cru Classé

Appellation
Saint-Émilion Grand Cru

Owner
Luc D'ARFEUILLE

Director
Arnaud D'ARFEUILLE

Vineyard size
7 hectares (17.2 acres)

Soil Types
Clay and limestone

Vineyard grape varieties
80% Merlot - 20% Cabernet Franc

Average vine age
35 years

Viticulture
Certified HVE 3
Soil tilling (4 ways), cover cropping
Vine growth management adapted to
the climatic conditions

Harvest
Manual harvest, optical sorting

Harvest dates
September 7th - 26th 2022

Winemaking
Cold pre-fermentary maceration
Alcoholic and malolactic
fermentations in thermo-regulated
concrete and stainless-steel vats

Aging
18 months in oak barrels (50% new)

■ Château LA SERRE

Saint-Émilion Grand Cru Classé

This 7 hectare vineyard is situated along the edge of Saint-Émilion's famous limestone terrace, just a few dozen meters from the center of this medieval town. The vineyard is planted on a south-facing limestone plateau (hence its name, "the greenhouse") covered with a thin layer of clay and averages 35 years of age.

M. d'Arfeuille, the estate's passionate owner, favors a traditional approach in both the vineyard and the winery and his methods ensure that this exceptional terroir is perfectly expressed in his wines. The soil is tilled manually to avoid the use of herbicides, and vineyard work is kept to the minimum to allow the vineyard's natural character to shine through. Traditional interventions such as pruning and disbudding suffice to control yields.

In the cellar, pre-fermentary cold maceration and optical sorting allow only the purest expression of this privileged terroir. M. d'Arfeuille and his team seek balance in all aspects of winemaking, pursuing the legendary elegance of the wines that have been produced on this historic land for centuries.

The wines of Château La Serre are deep and generous with a streak of minerality.

■ 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 began in September in beautiful anticyclonic conditions.