

WEATHER CONDITIONS OF THE VINTAGE

2022 : An hot weather vintage

The 2022 vintage starts with the budburst, for the first Merlot on the 21st of March and on the 30th of March for the Cabernet. This vintage is once again marked by a wave of spring frosts will impact the Bordeaux vineyards between the 1st April to the 5th April.

However, in Arzac, thanks to the implemantation of late pruning of the vine and thanks to the antifreeze towers, the vineyard avoid lot of damages. So that start the vintage with an intact harvest potential.

The month of April allows the vines to grow regularly and evenly, allowing to start the removal of unwanted shoots on the 2nd of May. The month of May, especially hot, with a few days with temperatures over 30°C, dry (34.6 mm of rain) and sunny, allowing a good and quick development of the vignes with optimal conditions.

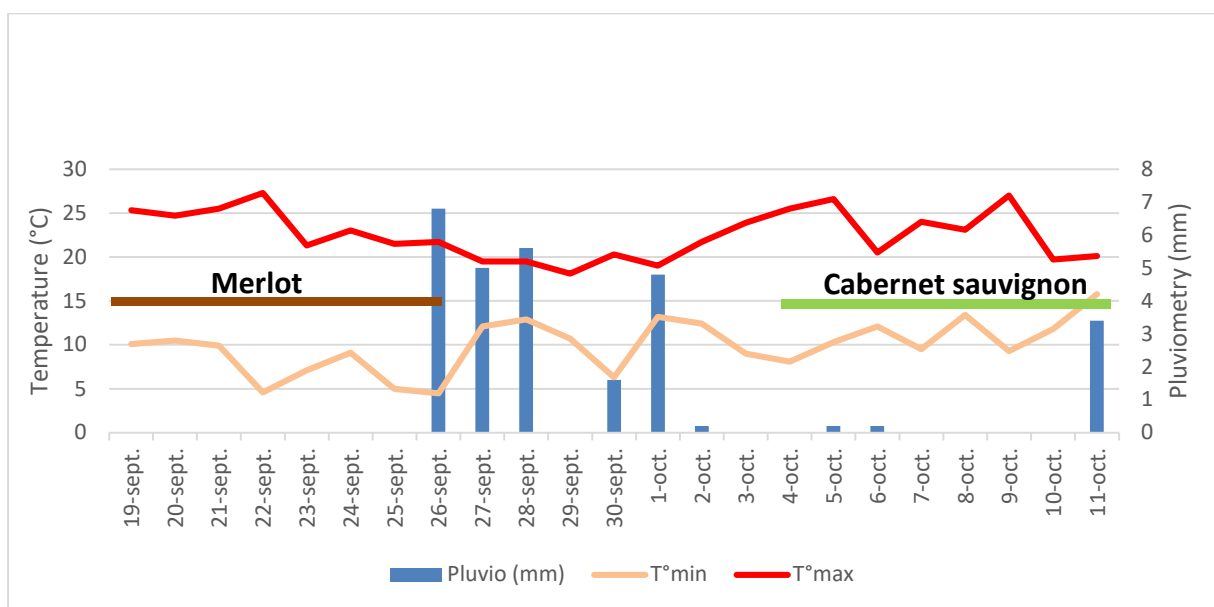
This is how the flowering starts of the 18th of may, 10 days earlier than 2021. The flowering period is from the 18th of May to the 8th of June, in favourable conditions with little rainfall, allowing to foresee a beautifull harvest.

During the month of June, we see the first of many waves of hot weather of the summer. The vineyard practices have therefore been adapted with a light leaf removal and a lower trimming. In the middle of this hot and dry summer, the rain of the end of June and especially the ones of the middle of August, allow the vines to get throught this period in good conditions and the veraison to start on the 18th of July and finish on the 10th of August.

During all of the maturation cycle, the slight hydyc stress allow to obtain good concentrations in the grapes, high phenolic potential and very satisfactory alcoholic degrees while keeping a beautifull acidity.

The Merlots harvest start on the 19th of September and they lasted 6 days. After one week break to reach full maturity, the Cabernets sauvignon was harvesting from the 4th of October to the 11th of October.

The meteorology of 2022 harvesting...



CRU BOURGEOIS



CHÂTEAU LE MONTEIL D'ARSAC

2022

HARVESTING DATES

Merlot	From the 19 th to the 26 th of September 2022
Cabernet Sauvignon	From the 04 th to the 11 th of October 2022

BLENDING

Cabernet Sauvignon	20 %
Merlot	80 %

TECHNICAL SHEET

Classification	CRU BOURGEOIS
Appellation	Haut-Médoc
Haut-Médoc appellation area	42,74 hectares
Terroir	Clay-silty on marl and limestone
Vine density	6 667 feet / ha
Yield	35 hl/ha
Age of the vines	Average 30 years
Cultural Practices	Reasoned phytosanitary protection. Zero residue politics in wines since 2016. Prophylactic measures are systematically preferred to chemical solutions (no anti-botrytis, no insecticides, light leaf removal). Controlled fertilisation and load adapted to each plot. Mechanical work under the vineyard row and grassing control in the inter-row.
Vinification	Fermentation in stainless steel temperature-controlled vat. Smooth extraction. Selection of presses wines during the pressing.
Vatting time	Between 3 to 4 weeks.
Ageing	100% in French oak barrels of 2 wines.
Alcohol level	13.7 %
pH	3.57
Production	13 000 bottles
Bottling date	04 th March 2024

TASTING (*February 2023*)

APPEARANCE

The hue is intense, garnet-red colour with purple hues. The wine is bright and limpid.

NOSE

Fruity (blackcurrant, red fruits) and greedy with notes of pastry cream.

MOUTH

Once again, the fruit dominates from the attack. The palate is full, greedy and juicy with a dense tannins but patinated. The finish is acidulous.

