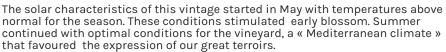


CHÂTEAU

DE ____ • ___ LA

HUSTE

VINTAGE 2022



The beautiful weather we had in autumn enabled us to harvest serenely while maintaining the optimum degree of maturity for our grapes.

This year's fruits are of great complexity and consistency, optimised by meticulous sorting methods: mechanical, densimetric and manual.

Despite the lack of rain and high temperatures which led to lower yields than we hoped, the skin's tannic richness is elegant and a subtle tension balances the high sugar concentration in our grapes.

Appellation Fronsac

Surface 15 ha

Average age of the vines 35 years

Yield 34 hl/ha

Terroir 55 meters high plateau located in the village of Saillans.

Asteriated limestone and clay, molasse du Fronsadais.

Blenc Merlot: 94%/ Cabernet Franc: 5% / Malbec: 1%

Harvest 100% hand-picked harvest

Vinification Vatting time: 21 to 24 days depending plots

Fermentation in temperature controlled concrete and

stainless steel vats.

Ageing 16 to 18 months in french oak barrels (40% new /

60% one wine)

Tasting Notes

Dark purple colour with violet hue and black core. Opulent nose with aromatic fruit, candied blackcurrants, ripe blackberries, wisteria and aromatic blossoms. Distinct

oak in the background. On the palate mild tannins, juicy fruit, good mid-palate and very good length, a very refined

wine with freshness.



