



# CHÂTEAU DE ——— • ——— LA HUSTE

## VINTAGE 2022

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The solar characteristics of this vintage started in May with temperatures above normal for the season. These conditions stimulated early blossom. Summer continued with optimal conditions for the vineyard, a « Mediterranean climate » that favoured the expression of our great terroirs.

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.

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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.

