



VINTAGE FACT SHEET

2022

Highlights of 2022

Winter 2021-2022: Cold with early frosts at the beginning of November. Eleven morning frosts down to -6°C (21°F) in December and 17 days with minimum temperatures below freezing in January: a fine winter!

February: Not as cold as January.

March: One morning frost on the 7th, then a nice increase in temperatures over the last ten days of the month reaching 21°C (70°F). The buds grew and some burst. Overall winter rainfall from October to March was 15% lower than average.

April: During hard frosts on 1st, 2nd, 3rd, 4th and 5th April our seven frost fans and anti-frost candles protected the vines well. This was followed by a warm sunny period.

May: Sun and warmth, sometimes worthy of summer (32°C - 90°F) with drought conditions already between 24th April and 15th May. No threat of mildew! Flowering and fruit set took place in ideal temperature and wind conditions with only 25 mm of rainfall.

June: Spring was sunny and dry. The fruit set well, and the future harvest looks today as if it will be abundant. There is little moisture in the soil. A heatwave from 14th to 18th June took temperatures up to 39°C (102°F). Then on the 20th, heavy storms burst over southwestern France with, in some places, hail stones the size of table tennis balls. Here, we were protected by Providence; we had strong winds, but no rain. Despite the extreme heat, the vine is growing really well thanks to 70 mm of rain. We have thinned out the young vines to one bunch per cane.

July was hot and dry with only 11 mm of rain. A heatwave lasted from 11th to 18th July with maximum temperatures reaching 40°C (104°F) on the 18th. Temperatures equalled or exceeded 30°C (86°F) on 18 days!

August: Despite the severe heat and drought, ripening began and continued evenly. We watered the young vines and new replacements in the rows. We only received 5.5 mm of rain between 4th July and 10th August. The vines are really suffering now. The Cabernet Franc vines are midway through the onset of ripening. The 10th was a turning point and lower leaves began to dry up. Finally 10 mm of rain fell on the 14th. In two months, we have only had 36 mm.



September: Episodes of drought and extreme heat lasted until 8th September with rainfall totalling 7 mm since 14th. The grapes are very small, weighing 0.6 g per grape on average, instead of 1.2 to 1.5 g!

13th September: The grapes on the young vines are swelling and their skins are becoming tender. We picked them on the 14th. The fruit is developing very slowly. Two more days at 37°C (98.6°F), then 34°C (93°F) on 12th and 13th September, then the temperatures decreased. The following week was fine, but with no overpowering heat, just right to work outside without too much difficulty. Thursday 22nd was the last day of the hot, dry weather. Temperatures dropped and moisture returned. Picking ended on the 29th.

The year in conclusion: 2022 was the kind of hot, dry year that shapes the very great Bordeaux vintages. It did not spare us from challenges of varying frequency and intensity during the growth cycle: mainly spring frosts and substantial lack of moisture coupled with summer heatwaves. This vintage with its extreme weather scared us at times, but yielded the greatest of wines. It will be a hallmark of its time.

The smaller grapes contributed exceptional colour, mouthfeel and depth. Their freshness has been preserved, making the wine vibrant and not in the least heavy. This 2022 vintage will mark with its seal the genealogy of the great solar vintages in Bordeaux, Saint-Emilion, and more particularly in Laroze.

2022 is a vintage that will go down in history

2022 vintage facts and figures

MID-FLOWERING DATES	21 st May	21 st May	23 rd May
MID-VERAISON* DATES	Merlot: 28 th to 31 st July	Cabernet Franc: 8 th to 10 th August	Cabernet Sauvignon: 5 th August
HARVESTING DATES	Merlot: from 15 th to 23 rd September	Cabernet Franc: from 26 th to 29 th September	Cabernet Sauvignon: 27 th to 29 th September
WINE YIELD Laroze	37 hectolitres per hectare		
AGEING	55% new barrels, the rest in amphorae and tanks		
LENGTH OF AGEING	18 months		
BOTTLING	May 2024		
NUMBER OF BOTTLES expected	130,000		
BLEND (estimation)	60% Merlot	30% Cabernet Franc	10% Cabernet Sauv.

*The date at which 50% of the grapes in each bunch have changed colour, indicating that ripening is underway.



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