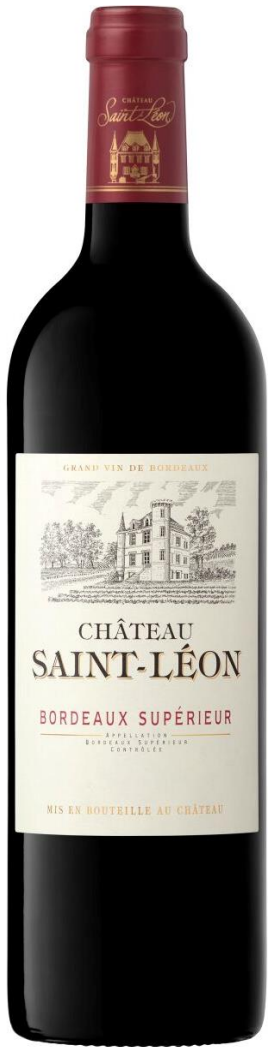


CHÂTEAU SAINT-LÉON

BORDEAUX SUPÉRIEUR



CELLARING & SERVING



14 - 17°C



3 to 4 years

TASTING NOTES



A lovely garnet robe.



The nose is aromatic, featuring fresh fruits and subtle varietal notes (Merlot), evoking cherries and raspberries.



On the palate, the wine is fresh and smooth, offering beautiful harmony and delightful lightness.

FOOD & WINE PAIRINGS

Enjoy as an aperitif, with tapas, fine charcuterie, Dijon pork roast and pressed cheeses (gouda, mimolette, cantal).

VINTAGE FOCUS 2022

Climate

2022, a promising vintage!

- In 2022, climatic conditions made for a good vintage for reds in Bordeaux.
- A dry winter followed by cool nights in March delayed budburst, limiting the effects of April frosts.
- Summer heat accelerated growth, and the rains of June helped the vines to tolerate the drought.
- Harvesting began in September with high-quality red grapes.

Vineyard management

- A Generous Vintage.
- Pruning during the vine's winter rest with the goal of producing approximately one bottle of wine per vine.
- Tasks like shoot thinning, bud removal, and leaf removal are carried out to limit the density of vegetation, prevent disease development, and contribute to improving grape quality.
- Soil cultivation and alternating row planting of grass help control vine vigor and reduce the use of phytosanitary inputs.
- Approximately 15 to 20 days before the harvest, maturity checks (tasting and berry analysis) are conducted to monitor the qualitative development of the grapes. Small, sweet berries, bursting with fruit, result in highly concentrated juices.

Vinification and ageing

- Fermentation with the temperature kept below 28°C, extraction achieved through punching down, pumping over and rack and return operations.
- Running off after tasting, followed by about 20 days of low temperature maceration.
- 18 months vat ageing, oak imparted by the addition of staves to 30% of the vats.
- Selection, through tasting, of the vats with the best fruit and drinkability potential.
- A few months prior to bottling wines were tasted again and selected for blending.

HARVEST DATES

September from 08th to 20th

BLEND

Merlot : 80%
Cabernet Sauvignon : 20%

TERROIRS

Clay-limestone slopes (terrefort)

ACCREDITATIONS



TECHNICAL TEAM



Maxime Hérault
Cellar Master



Léa Mazubert
Technical Director