



CHATEAU JACQUES BLANC

2022

The 2022 vintage was marked by a dry winter, followed by warm conditions from early May onwards. Rainfall in June replenished water reserves ahead of a particularly sunny summer, allowing the grapes to reach an early and even ripeness.

Harvest began on 14 September 2022 under favourable conditions.

The 2022 shows aromas of black fruit and fine, silky tannins. The palate is generous and smooth, with a supple texture and good overall balance. The combination of ripeness, structure and freshness reflects the excellent quality of this vintage.

Appellation :	Saint-Emilion Grand Cru
Total surface area of the Château :	21 ha adjoining the Château
Soil :	Fine clay limestone over a deep molasse, south facing
Grape varieties :	85% Merlot, 15% Cabernet Franc
Average age of the vines :	40 years
Environmental certification :	High Environmental Value – Level 3
Cultural methods :	Pruning – double guyot Green Harvesting Organic fertilization by nitrogen-binding plant species between the vines (plant family of <i>Fabaceae</i>)
Wine making :	Cold maceration lasting 6-7 days, development in stainless steel tanks for 30 days
Aging :	70% in barrels of French oak (<i>Quercus robur</i> , <i>Quercus petraea</i>) during 12 months 30% in stainless steel tanks

