



2022 VINTAGE

Appellation
Pomerol

Owner
SARL Certan de May

Consulting Oenologist
Jean-Claude Berrouet

Vineyard size
5.5 hectares (13.5 acres)

Soil Types
Clay and deep gravel

Vineyard grape varieties
60% Merlot - 30% Cabernet Franc
10% Cabernet Sauvignon

Average vine age
35 years

Viticulture
"Culture raisonnée"
Vine growth management adapted to
the climatic conditions

Harvest
Manual harvest

Harvest dates
September 7th for Merlot, September 20th 2022
for Cabernet Franc and
Cabernet Sauvignon

Winemaking
In thermo-regulated tanks

Aging
16-20 months in French oak barrels (80% new)

■ Château CERTAN DE MAY

Pomerol

The origins of Château Certan de May date back to the very beginnings of Pomerol. The de May family, who settled in France from Scotland in the Middle Ages, were gifted the property by royal decree in the 16th century as a gesture of thanks for services rendered to the crown of France. The estate began producing wine in the 18th century and was managed by descendants of the de May de Certans until 1925, when it passed to the Barreau family.

Situated on Pomerol's prized central plateau, surrounded by illustrious neighbors such as Vieux Château Certan and La Fleur-Pétrus, Château Certan de May has long been considered one of the finest estates of the appellation. The wines owe their complexity to the vineyard's soil composition, a combination of clay and gravel that bring together power and elegance, structure and freshness. The balance of the wines from Château Certan de May illustrates the unique complementarity of these terroirs.

Director and co-owner Jean-Luc Barreau applies all of his care and attention to producing a wine in the great tradition of his forebears. Vinified under the guidance of renowned consultant Jean-Claude Berrouet since the 2013 vintage, Château Certan de May benefits from the best winemaking know-how. The wine is rich, powerful, complex; while it can be enjoyed after a few years of cellaring, its structure and natural depth lend it great ageability.

■ 2022 Vintage

The winter of 2021-2022 was mild, dry, and rather sunny. December was the only month with surplus precipitations (+50%). A few nights with negative temperatures in early April forced us to protect our vineyards against frost, but otherwise spring was relatively mild leading into a very hot and dry summer.

Remarkably intense and unusually long heat waves followed one another (June 15-19: high of 40.5°, July 12-15: high of 40.1°, July 31-August 13: high of 39.2°). Fortunately, we received 80 mm of rain at the end of June and a few showers on July 20 (15 mm) and August 15 (10 mm) that helped the vines withstand the summer drought and enabled balanced ripening of the grapes.

Observation and understanding the reactions of the vine to the climatic constraints allowed us to adapt our viticultural methods. We did not practice leaf removal in the first half of the summer in order to preserve enough shade to protect the grapes from the sun and avoid stewed fruit aromas. Precise grooming and green harvesting allowed us to adapt the yields to the extreme climatic conditions of this vintage. Harvest began in September in beautiful anticyclonic conditions.

2022 was remarkable for the drought that persisted throughout the year (just 510 mm of rain Saint-Emilion and 458 mm à Pomerol compared with 944 mm on average) and for its record hours of sunshine in the summer: 1 175 hours, the most since 1949.