



## 2021 VINTAGE

Appellation  
Pomerol

Vineyard size  
4.5 hectares (11.1 acres)

Soil Types  
Blue clay on red gravel on iron-rich  
subsoil

Vineyard Grape Varietals  
70% Merlot - 30% Cabernet Franc

Average Vine Age  
40 years

Viticulture  
Certified HVE 3  
"Culture raisonnée"  
Soil tilling (4 ways)  
Vine growth management adapted to  
the climatic conditions

Harvest  
Manual harvest  
Double sorting: optical and manual

Harvest dates  
September 24<sup>th</sup> to October 6<sup>th</sup> 2021

Winemaking  
In thermo-regulated concrete &  
stainless-steel vats  
Gentle & controlled maceration &  
extraction

Aging  
16-18 months in French oak barrels  
(50% new)

2021 vintage blend  
75% Merlot - 25% Cabernet Franc

## ■ Château HOSANNA

Pomerol

Château Hosanna, a jewel-like vineyard of just 4.5 hectares, is located in the heart of Pomerol's central plateau, adjacent to some of the most illustrious crus of the appellation: Château Lafleur to the north; Château Petrus to the east; Château La Fleur-Pétrus to the west; Vieux Château Certan to the south.

The vineyard of Château Hosanna has a long and rich history. Prior to its purchase by Ets. Jean-Pierre Moueix in 1999, Hosanna was known as Château Certan Giraud, considered one of the premier crus of Pomerol since the 1950s. It was originally part of the de May family estate, who settled on Pomerol's plateau in the 16<sup>th</sup> century and planted one of the appellation's first vineyards there.

Only the highest plateau parcels of its previous incarnation were selected to form Château Hosanna. The vineyard enjoys a terroir of red gravel and clay on "crasse de fer" which is known for producing wines of great elegance, complexity, and power. Old Cabernet Franc vines, a significant portion of which date back to 1956, contribute a unique complexity to the cru.

A marriage of intensity, purity and balance, its silky touch has led some to describe Hosanna as the feminine counterpart to Trotanoy.

## ■ 2021 Vintage

The 2021 vintage demanded careful attention throughout the year, but the challenge united the vigneronnes and vigneron who produced, thanks to their efforts, a crop of good quality. Fastidious vineyard work, a gentle approach in the cellar, attention to detail and judicious decision-making were key in producing charming, delicate, elegant wines.

The rainy and mild winter brought on an early and uneven budbreak, between March 24<sup>th</sup> and 27<sup>th</sup>. This early development put the young buds at great risk of a spring frost, such as the one that occurred during the nights of the 6<sup>th</sup> and 7<sup>th</sup> of April, when temperatures dropped to -3 and -4°C. Candles and wind machines allowed us to gain 2°C and avoid serious damage.

Flowering unfolded very nicely at the end of May, but the heterogeneity from budbreak persisted. June and July were mostly gloomy with a few gorgeous hot and sunny episodes in the middle of each month. Veraison occurred slowly. August was dry and nearly caught up the summer's lack of sunshine.

Once veraison was complete, 70 people 'compensated' for nature's deficiencies: almost 14 000 hours of vineyard work were dedicated to meticulous efforts (secondary shoot removal, leaf-plucking, green-harvest, grooming...). This work allowed us to achieve a homogenous crop of good quality.

Harvest took place from September 24<sup>th</sup> to October 6<sup>th</sup> under favorable conditions, with optimal maturity reached on most parcels.