

2022 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 74% Merlot - 26% 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 5^{th} - 19^{th} 2022

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

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



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 16th 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.

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 unusally 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.