

CHÂTEAU PETIT-VILLAGE

POMEROL

2022 Vintage

"This extraordinary 2022 vintage displays the progression of the revival of Petit-Village initiated with both 2020 and 2021. It confirms, yet again, the powerful potential of this exceptional clay soil at Château Petit-Village. Very distinctive, it develops a complex, aromatic bouquet based on red and black fruits, mint, liquorice and intense violet flowers. The velvety tannins are remarkable, both with volume and great density, an elegant freshness emerges on the finish, worthy to be a monumental vintage." - Vincent Priou, General Director

Blend :
65 % Merlot
28 % Cabernet Franc
7 % Cabernet Sauvignon

Yield : 30 hl/ha
pH : 3.85
Alcohol : 14 %



Soil : Deep Gravel and Clay
Size : 10,5 hectares
Average Age of Vines : 55yrs old
Altitude : Pomerol Plateau 38m

Weather Conditions

Winter : dry and mostly mild

Spring : hot and dry with good thermal amplitude

Summer : plenty of sunshine, hot and dry

A very early vintage perfectly demonstrating the resilience of the vine.



Bud Break
March 22nd



Flowering
May 18th



Veraison
July 8th

*2022 - Third year of conversion to Organic agriculture

Harvest



Precise plot and intra-plot selection.
Harvest separated from all co-planted vines



Placed in cold chambers to cool down the crop to 6°C. Meticulous selection and strict sorting : manually per parcel, automatic destemmer and final sorting table by hand. New in 2022: Trial of densimetric sorting machine to maintain quality standards

Wine Making



Parcel based vinification in small, thermoregulated, concrete vats. Cold pre-fermentation maceration followed by alcoholic fermentation. Malolactic fermentation in new barrels for the best Merlot plots.



Aging :
45 % New Oak
5% aged in 500L barrels
6 Different Coopers
18 months

