



CHÂTEAU CÔTE DE BALEAU

2023

OWNER Philippe CUVELIER
MANAGING DIRECTOR Matthieu CUVELIER
APPELLATION Saint-Émilion - Grand Cru Classé
SURFACE AREA 17 hectares (42 acres)
SOILS Clay-limestone and sandy-clay
DENSITIES of PLANTATION 8,000 vines/ha
AVERAGE AGE OF VINES 35 years
CONSULTANTS Michel ROLLAND & Julien VIAUD

ESTATE PHILOSOPHY

It was in 2013 that the Cuvelier family, already the owners of Clos Fourtet (Saint-Emilion First Classified Growth) and Château Poujeaux, at Moulis in the Médoc, purchased this fine estate. Located close to the entrance to the Saint-Emilion village and recognisable by its fairy-tale Viollet-Le-Duc style 19th century chateau, Côte de Baleau stretches over 17 hectares (42 acres) on limestone, clay and sandy soils. Substantial restructuring work has been undertaken in the vineyard and on the buildings over the last 12 years by Matthieu Cuvelier and his family. In this peaceful, carefully preserved eco-system, parcels of vines grow seamlessly around magnificent grounds containing trees that are over 100 years old.

THE 2023 VINTAGE

HARVEST 14th September to 3rd October 2022
BLEND 95% Merlot - 5% Cabernet Franc
VINIFICATION Fermentation in temperature-controlled, small-capacity, moderate extraction, vatting period lasting 24 to 28 days.
AGEING 25% new barrels - 25% second-fill barrels - 25% third-fill barrels - 25% in vat (14 months' ageing)
ANALYSES Alc. 14° - pH 3,7
PRODUCTION 50hl/ha - 68,000 bottles

DESCRIPTION OF THE VINTAGE

IN THE VINES After a slightly colder than average winter and sufficient rainfall to replenish the soils' water reserves, the vines began their budding in late March. A generally warmer spring led to a magnificent flowering of the vines. With mild temperatures, even during the nights, and very high relative humidity, extreme vigilance was required, both to protect the vines' health and to ensure that vineyard tasks and soil management were carried out efficiently. The mid-veraison point was reached at the end of July in conditions of moderate water constraint. The dry, moderately warm first half of August allowed the fruit to maintain very good freshness. However, the two intensely warm periods in mid-August and early September were crucial for a fully ripe and abundant harvest. The picking began on 14th September and was smoothly spread out until it was completed on 3rd October. The 2023 vintage was the third earliest of the last 20 years.

IN THE CELLARS A high degree of selection was necessary in this bumper vintage. The vinifications went very smoothly and delivered a wine that is fruit-forward, structured and balanced.

TASTING NOTES

COLOUR An attractive, cherry-red colour.
NOSE Fine and subtle with fruit aromas coming to the fore.
PALATE Smooth and supple on the palate with lovely balance.

PERSONAL
TASTING NOTES

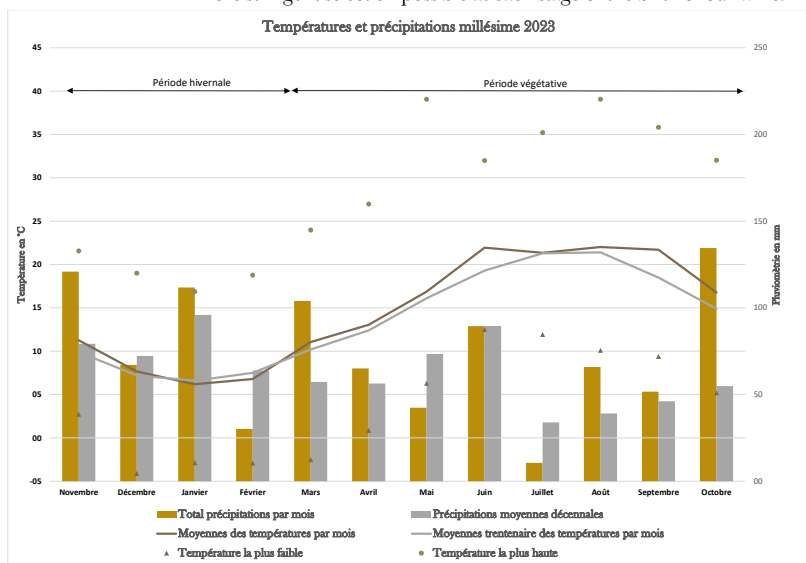
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THE 2023 VINTAGE: A bumper harvest!

While 2023 fits into the category of modern early-ripening vintages, it is very difficult to find another vintage that resembles it. With tropical-like conditions in spring and a dry summer which was moderately warm but with two very hot spells, we don't see another vintage with which it can be compared. The magic of how our soils complement each other, together with a pragmatic, precision-led vine-growing approach, enabled us to produce wines that expressed freshness, complexity and phenolic ripeness. The bonus of an abundant harvest made an even more stringent selection possible at each stage of the birth of our wine.



VINE CYCLE STAGES AND HARVESTING DATES:

	Bud-break	Mid-flowering point	Mid-veraison	Harvest
Merlot	23 March	25 May	26 July	14 September to 02 October
Cabernet Franc	39 March	29 May	03 August	03 October

2023 GROWING SEASON FACTS AT CÔTE DE BALEAU:

- Budding occurred at the usual time
- Warm spring with an excellent, early, fast flowering
- Mild temperatures, especially at night, together with high relative humidity, leading to high downy mildew pressure
- Fast, even veraison with moderate water constraints
- Dry, moderately warm summer with nevertheless 2 heat-waves in mid-August and early September which enhanced ripening
- Early harvest in mid-September

CÔTE DE BALEAU 2023 CHARACTERISTICS:

- Lovely freshness and great precision in the fruit
- Very good balance combining texture with velvety smoothness
- Clear expression of limestone plateau terroir
- Very good length of flavour on the palate
- Long ageing potential