



2022 VINTAGE

Appellation
Pomerol

Vineyard size
7.2 hectares (17.8 acres)

Soil Types
Gravel on clay and black clay on iron pan

Vintage blend
100% Merlot

Average vine age
35 years

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

Harvest
Manual harvest
Double sorting: manual and optical

Harvest dates
September 1st to 19th 2022

Winemaking
In thermo-regulated concrete vats
Gentle and controlled maceration and extraction

Aging
12 months in French oak barrels
(50% new)

■ ESPÉRANCE DE TROTANOY

2nd wine of Château Trotanoy

Acquired by Jean-Pierre Moueix in 1953, Château Trotanoy has been considered one of the premier crus of Pomerol since the eighteenth century.

Since 2009, a selection of gravel-based parcels on the north-eastern part of the estate have been dedicated to Espérance de Trotanoy, a wine that is fruit-forward and approachable after just a few years of cellaring, but that maintains the depth, complexity and concentration of flavor that are characteristic of Trotanoy's terroir.

The Trotanoy vineyard, located in one of the best-exposed areas of the plateau and spared, in part, by the dramatic frosts of 1956, slopes gently to the west. The soil is a very dense mixture of clay and gravel which tends to solidify as it dries out after rain to an almost concrete-like hardness, hence the name "Trotanoy," -- "too wearisome" to cultivate.

The soil at the highest point of exposure contains a good proportion of gravel, becoming progressively more dominated by clay as the elevation declines. Under this clay is a subsoil of red gravel and an impermeable layer of hard, iron-rich soil known as "crasse de fer." This fascinating soil diversity brings power, depth and complexity to the wines.

Espérance de Trotanoy, which is produced in limited quantities and only in certain years since 2009, is vinified in small concrete vats and aged in French oak barrels.

■ 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. The skins grew thick, the tannins soft and the fruit intense.