



## 2023 VINTAGE

Appellation  
Pomerol

Owner  
SARL Certan de May

Consulting Oenologist  
Jean-Claude Berrouet

Vineyard size  
5.5 hectares (13.5 acres)

Soil Types  
Clay and deep gravel

Vineyard grape varietals  
65% Merlot - 25% Cabernet Franc  
10% Cabernet Sauvignon

Average vine age  
35 years

Viticulture  
"Culture raisonnée"  
Vine growth management adapted to  
the climatic conditions

Harvest  
Manual harvest

2023 harvest dates  
September 13<sup>th</sup> to 26<sup>th</sup>

Winemaking  
In thermo-regulated tanks

## ■ Château CERTAN DE MAY

### Pomerol

The origins of Château Certan de May date back to the very beginnings of Pomerol. The de May family, who settled in France from Scotland in the Middle Ages, were gifted the property by royal decree in the 16<sup>th</sup> century as a gesture of thanks for services rendered to the crown of France. The estate began producing wine in the 18<sup>th</sup> century and was managed by descendants of the de May de Certans until 1925, when it passed to the Barreau family.

Situated on Pomerol's prized central plateau, surrounded by illustrious neighbors such as Vieux Château Certan and La Fleur-Pétrus, Château Certan de May has long been considered one of the finest estates of the appellation. The wines owe their complexity to the vineyard's soil composition, a combination of clay and gravel that bring together power and elegance, structure and freshness. The balance of the wines from Château Certan de May illustrates the unique complementarity of these terroirs.

Director and co-owner Jean-Luc Barreau applies all of his care and attention to producing a wine in the great tradition of his forebears. Vinified under the guidance of renowned consultant Jean-Claude Berrouet since the 2013 vintage, Château Certan de May benefits from the best winemaking know-how. The wine is rich, powerful, complex; while it can be enjoyed after a few years of cellaring, its structure and natural depth lend it great ageability.

## ■ 2023 Vintage

After a generally mild and dry winter, punctuated by a few cold spells, a homogenous budbreak augured favorably for a promising harvest.

In April and May, stormy instability combined with above average seasonal temperatures increased the mildew pressure. However, thanks to the exemplary rapid response of the vineyard teams, these attacks were adeptly countered, saving the entire crop.

During the flowering, a large quantity of pollen suggesting a harvest of remarkable amplitude.

The summer was unpredictable, with episodes in June of intense storms and high temperatures that were 3°C above the seasonal average. July was relatively cool, with light but frequent rainfall. The vines maintained their lead and véraison got under way.

August got off to a fairly cool start before tipping over to an intense heatwave from the 16<sup>th</sup> to the 24<sup>th</sup>, followed by a sudden drop in temperature. Hours of sunshine were below expectations, departing from the sunny character of recent vintages. In September, a heat wave struck again until the 11<sup>th</sup>, giving way to light rainfall, which encouraged full ripening.

The harvest took place under summer conditions from the 13<sup>th</sup> to the 26<sup>th</sup> of September.