



CHÂTEAU CÔTE DE BALEAU

2022

OWNER Philippe CUVELIER
MANAGING DIRECTOR Matthieu CUVELIER
APPELLATION Saint-Émilion - Grand Cru Classé
SURFACE AREA 15 hectares (37 acres)
SOILS Clay-limestone
DENSITIES of PLANTATION 8,000 vines/ha
AVERAGE AGE OF VINES 35 years
CONSULTANTS Michel ROLLAND & Julien VIAUD

ESTATE PHILOSOPHY

After a decade of dedicated work following on from the 2012 Saint-Émilion classification, Château Côte de Baleau confirmed its rank of Grand Cru Classé in 2022. During the first ten years, the Cuvelier family concentrated its efforts on the restructuring of the vineyard together with investments in the estate's wine-growing equipment. The new decade began in late 2022 with the refurbishing of the chateau building and will continue in keeping with the wishes of Matthieu Cuvelier, alongside his team, while endeavouring to work with ever greater precision both in the vineyard and cellars, starting with this stunning 2022 vintage.

THE 2022 VINTAGE

HARVEST 13th September to 5th October 2022

BLEND 90% Merlot - 10% Cabernet Franc

VINIFICATION Fermentation in temperature-controlled, small-capacity, stainless steel vats. Moderate extraction. 28-day vatting period.

AGEING 20% new barrels - 20% second-fill barrels - 20% third-fill barrels - 40% in vat (14 months' ageing)

ANALYSES Alc. 14,5° - pH 3,61

PRODUCTION 42hl/ha - 80,000 bottles

DESCRIPTION OF THE VINTAGE

IN THE VINES The preceding autumn and winter were especially mild and dry, although in early spring a cold snap occurred in early April with temperatures dropping to around 0° after the budding had already started a few days before during the last week of March.

The 2022 spring and summer were hot and dry but had no adverse effects on the vines' growing cycle, since the vines at Château Côte de Baleau stood up wonderfully well to the conditions due to the quality of the vineyard's sub-soil. With these weather conditions, we looked forward to a great vintage, and this proved to be the case.

IN THE CELLARS The harvest was an early one, and magnificent grapes were brought into the cellars. The vinifications went smoothly, gentle extractions ensured high-quality fruit flavour and good structure in the wine. The fermentation process was completed without the slightest difficulty. The very hot, sunny conditions, which extended across the growing phase of the cycle, only affected the crop-size of this marvellous vintage.

TASTING NOTES

COLOUR An intensely deep colour.

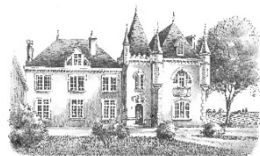
NOSE Intensely fruity.

PALATE A generous entry; long, fleshy and lingering.

PERSONAL
TASTING NOTES

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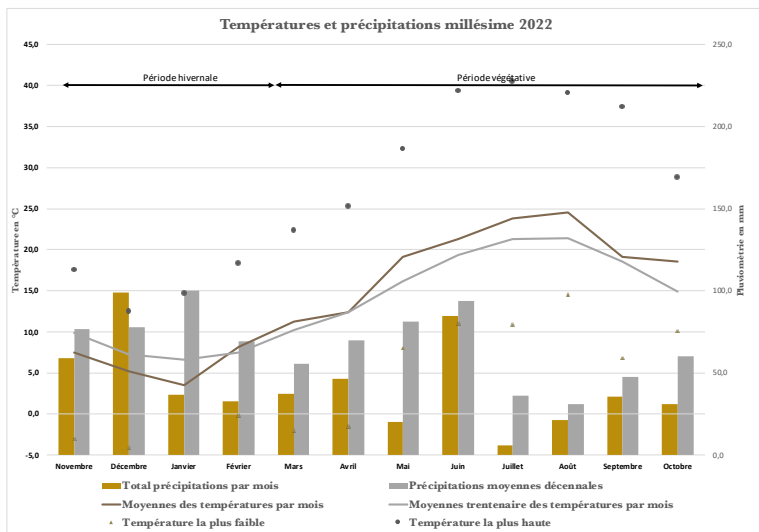
contact@cotedebaleau.com



THE 2022 VINTAGE: “An unparalleled vintage”

Once again, the vines budded early and required careful management by the whole crew throughout the growing season.

Despite the heat and lack of rain, we were delighted with the result in this 2022 vintage.



VINE CYCLE STAGES AND HARVESTING DATES:

	Bud-break	Mid – flowering point	Mid-veraison	Harvest
Merlot	22 March	5 June	26 July	13 September to 5 October
Cabernet Franc	27 March	7 June	29 July	5 October

2022 GROWING SEASON FACTS AT CÔTE DE BALEAU:

- Early bud-break
- Rapid shooting of the vines
- Fast flowering process
- Even veraison over a period of 1 week
- Very hot, dry and sunny summer
- High degree of water deficit stress

CÔTE DE BALEAU 2022 CHARACTERISTICS :

- A normal crop yield
- Aromatic purity
- A balanced tannic structure
- Very well-balanced on the palate
- Lovely power