

# CHÂTEAU POUJEAUX

2022

**OWNER** Philippe CUVELIER

MANAGING DIRECTOR Matthieu CUVELIER

ESTATE MANAGER Christophe LABENNE

APPELLATION Moulis-en-Médoc

SURFACE AREA 72 hectares (177.8 acres)

SOILS Günz-era gravel

DENSITY of PLANTATION 8,333 to 10,000 vines/ha

**AVERAGE AGE OF VINES 30 years** 

**CONSULTANT** Stéphane Derenoncourt

#### ESTATE PHILOSOPHY

As the owners of Château Poujeaux for the last 15 years, the Cuvelier family have consistently sought to improve and enhance their Médoc estate. With a highly committed team, their philosophy is to preserve the values of family, people and high standards of quality, while seeking to bring out in the wines the terroir and all its complexity.

The harmony found in the wines of Château Poujeaux is underpinned by a balanced grape composition in the vineyard, vinification of uncrushed berries, ageing in barrels, which together produce a wine that is dense, silky, complex and subtle, which faithfully expresses its terroir in each and every vintage.

#### THE 2022 VINTAGE

HARVEST 15th September to 30th September 2022

BLEND 55% Cabernet Sauvignon - 42% Merlot - 3% Petit Verdot

VINIFICATION Fermentation of uncrushed berries in temperature-controlled stainless steel, oak and concrete vats of capacities designed for plot by plot vinifications; extraction through pump-overs; a vatting time of 20 to 25 days.

AGEING 12 months in barrels, 33% of which are new and 67% second and third-fill barrels.

ANALYSES Alc. 14° - pH 3.85

PRODUCTION 40 hl/ha - 260,000 bottles

## DESCRIPTION DU MILLÉSIME

IN THE VINES After a relatively cool winter, an early mild, rainy spring aroused fears of April frosts. Though frosts came, very little damage was done, before the weather turned hot and very dry. The vines made the most of these summer-like conditions and the welcome heavy rain that fell in June, the latter helping the vines cope with the ensuing heat-waves and drought during summer. A superb vintage was made from early-harvested fully ripe grapes.

IN THE CELLARS The evenly-ripe, concentrated grapes brought in from the vines kept all their promise throughout the vinifications. Packed with sunshine, the Merlot was soft, complex and delicate. The Cabernet Sauvignon and Petit Verdot added freshness, tannic depth and aromatic complexity. Once aged, this blend promises to reveal a great Poujeaux vintage with hallmark finesse, complexity, depth and balance..

#### TASTING NOTES

COLOR A dark garnet hue with bright purple glints.

NOSE Intensely aromatic with notes of blackcurrant, gunflint and cigar-box.

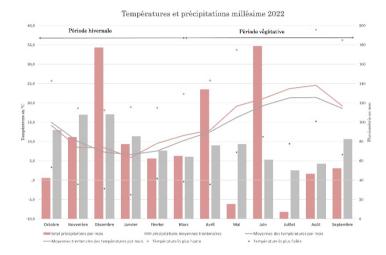
PALATE The entry is velvety smooth. The tannins are fine, silky and enveloping. The balance between freshness, minerality and complex black fruit aromas is elegant. Lovely length of flavour.

PERSONAL	/	 												
TASTING NOTES	<sup>/</sup>	 												
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## THE 2022 VINTAGE

2022 was a fine, generous hot-weather vintage with excellent aromatic intensity. The weather conditions during the vine cycle brought out the diversity of the vineyard's terroirs to magnificent effect. The June rains helped the vines withstand the ensuing water deficit stress of this very hot year. The blend offers a perfect, harmonious balance between the freshness and the structure of the Cabernet Sauvignon and Petit Verdot, and the softness and delicacy of the Merlot.



VINE CYCLE STAGES AND HARVESTING DATES:

	Bud-break	Mid – flowering point	Mid-veraison	Harvest			
Merlot	30 March	28 May	11 August	15 to 23 September			
Cabernet Franc	7 April	30 May	15 August	29 September			
Cabernet Sauvignon	8 April	30 May	15 August	22 to 30 September			
Petit Verdot	13 April	4 June	19 August	21 to 30 September			

#### 2022 GROWING SEASON FACTS AT CHATEAU POUJEAUX:

- · Cool winter with normal rainfall
- Frosts in early April causing little damage to the vines
- Slow, delayed vine growth due to cold spring weather
- Alternate spells of humid and dry heat (April/June).
  Very hot weather during May, July and August
- Merlot very slow-developing up till fruit set
- Heavy rain during storms in June
- Very little fungal disease pressure. Intense water stress in young vines
- Homogeneous veraison
- Ideal summer conditions leading to early harvest

### CHATEAU POUJEAUX 2022 CHARACTERISTICS:

- Limited yields and high quality crop
- Complexity, balance and finesse in the blend
- Full, generous and harmonious structure
- Freshness, finesse and concentration in a superb hot-weather vintage
- Complex, full and flavoursome on the palate