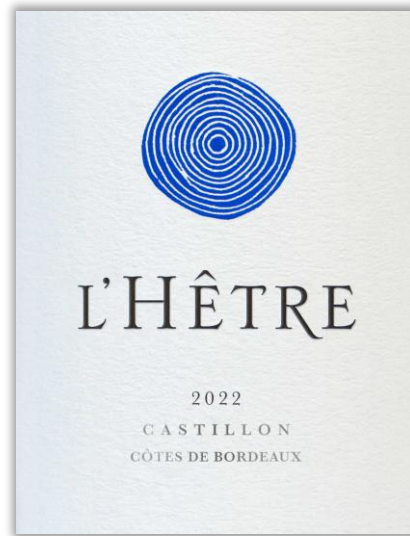




# L'Hêtre

Castillon, Côtes de Bordeaux



The 2022 vintage is characterized by its exceptionally dry climate throughout the entire growing season and up until the harvest. The old vines, with their deep roots in our clay-limestone soils, which form the heart of L'Hêtre, were able to maintain a balance between ripeness, concentration, and freshness.

<b>Blend</b>	95% Merlot, 5% Cabernet Franc
<b>Age of the vineyard</b>	45 years old
<b>Yield</b>	35 hl/ha
<b>Harvest</b>	12-21st of september for the Merlot 3rd of october for the Cabernet Franc
<b>Vinification</b>	Concrete tanks with temperature controlled
<b>Aging</b>	30% new French oak barrels 70% one wine French oak barrels
<b>Bottling</b>	September 2024
<b>% Alc.</b>	14,5 vol.

**Tasting note** With this vintage, L'Hêtre has really reached its full potential after eight years of work in the vineyard and the inauguration of the new, ambitious cellar. There is a refinement and a precision here with a blend 95% Merlot and 5% old Cabernet Franc vines. The wine has a fresh, dark fruited nose of cassis, sloes and blackberries which leads to deeper notes of balsam, cherry wood, woodsmoke and ripe tannins. A lovely wine, true to its Castillon roots which expresses the best of the limestone soils with elegance and balance which we are very proud of. Drink 2026-2032. *(Fiona Morrison MW)*