

## ESCAPE GAME, the new rules for viticulture

I found it a real struggle writing the information sheet for this new vintage; thinking about 2023, I was reminded of 2022 and 2021. This seemed illogical as they are different. It was a while before I understood what was happening. Until now, two or three key weather points were enough to define a vintage, but all that has changed. Producing wine has become a succession of challenges that one needs to identify and overcome. The weather remains an important factor, of course, but soil types, a plot-by-plot approach, vine- care practices, the dedication of the team, their sense of observation, attention to detail and reactivity have all become even more important. Each vintage's character remains different, and happily so, but now each year we are playing by a new set of rules: it's a viticultural escape game!

**Eric Monneret** 







Pomerol

Vintage : 2023
Production : 76 000 bottles
Merlot 79% - Cabernet Franc 21%
Alcohol : 14°
Appellation : Pomerol. Area : Right Bank. Region : Bordeaux.
Vineyard and soil type : 23 hectares on gravel and sandy soils over clay sub-soils.
Viticulture : eco-responsible.
Vinification and ageing : traditional Bordeaux methods.
Distribution : through wine merchants of the Place de Bordeaux.
Owner : SCE Château La Pointe.
General Manager : Eric Monneret.
Technical Manager : Pierre Candelier.
Member of the Union des Grands Crus de Bordeaux.

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A mild, wet winter replenished the water tables and the budburst occurred in good conditions, without too much frost. Throughout the spring, regular (sometimes intense) rainfall brought a real risk of mildew in the vineyards, but our vigilant and skilled team managed the situation with their usual expertise.

Flowering, which began on 22nd May, was ideally timed thanks to a fine weather window. The summer was globally sunny, with a few welcome rainstorms. There were no excessive temperatures, apart from a few days in mid-August. All the conditions were there for a good ripening of our grapes.

The picking took place between 4th and 25th September in beautiful weather. The vinification soon revealed rich well-balanced juices with a very pleasant freshness. The colour is bright, deep and brilliant. Plenty of red fruit, but also black fruit, violet and peony are the aromatic characteristics of this 2023 vintage, which will no doubt continue to surprise us. A fine Pomerol that will appeal to a very wide audience.