

CHÂTEAU ROCHEYRON



Château Rocheyron 2022

The winter period was close to the seasonal average (+0.4°C) and above all dry (-30% less precipitation over this period compared to the average). This rainfall deficit continued throughout the season.

Mid-budburst was around March 30th, earlier than in 2021. From April 1st to 8th, episodes of frost spells followed one another but the later bud burst plus the active and passive control (wind machine and candles) greatly limited the damage.

From the end of April, temperatures were warm (+2.5°C compared to seasonal norms) in dry conditions and the growth was active.

It is in these dry and hot conditions of May that the first flowers are observed from the 20th May on our earliest Merlot plots.

Flowering is early (identical to 2020), rather explosive and with large amount of pollen.

The rather cool temperatures until May 25th (21°C on average) rose to 30°C on May 30th and June 1st. A welcome stormy episode with rain helped our vineyard during the second half of June (50 mm).

The important work undertaken for years through the practice of biodynamics is bearing fruit because our vineyard has reacted very well to the extreme climatic conditions of the summer of 2022.

The high standards both in the vineyard and in the cellar that drive the team now allow the different terroirs of the estate to express themselves very precisely.

This hot and dry vintage caused an extremely early start to the harvest. These took place from September 7th to 14th for the Merlots and September 26th for the Cabernet Francs.

The overall balance of the wine is not disturbed by the high alcohol content (around 15 %). The vinification needed a very measured extraction in order to avoid harsh tannins (in modern Bordeaux slang infusion)

The Cabernets have a bright fruitiness and a very smooth tannic structure.

The Merlot wines are colourful, intensely fruity and flavourful; they have a nice tannic structure

The 2022 is a manifest to say the least of more than 10 years of intense work of recovering the vineyard through biodynamics, learning to vinify the rather difficult fruit with the low pH as a driving force. I think with the 2022 we have come very close to the ideal wine that we are looking for. I am immensely proud of the wine and all the work that we have put in and that now are paying off in this way. I am sure 2022 will mark a before and after in the history of Château Rocheyron.