



Ballade de LA POINTE 2022

General Information

Vintage: 2022

Production: 7,000 bottles

Blend: Merlot 86% – Cabernet Franc 14%

Alcohol content: 13%

Appellation: Pomerol. Sub-region: Right Bank. Region: Bordeaux.

Terroir and vineyard: 23 hectares on gravelly and pebbly soils on the terraces of the Isle, clay-gravelly soils and sandy soils on clay or gravel.

Viticulture: eco-responsible.

Vinification and ageing: traditional Bordeaux methods.

Distribution: handled by the merchants of the Place de Bordeaux.

Owner: SCE Château La Pointe.

Managing Director: Eric Monneret.

Technical Director: Pierre Candelier.

Member of the Union des Grands Crus de Bordeaux.

Weather conditions

The very mild winter led to early bud break and caused considerable concern. In the end, frost damage was negligible and spring continued peacefully, with no real pressure from mildew. Flowering took place in excellent weather conditions and was very rapid and uniform.

Despite a hot and, above all, very dry summer, the vineyard was in particularly good shape. The technical team's strong commitment to developing cultivation practices, respecting the microbial life of the soil and controlling plant cover are concrete realities that enable the vines to withstand increasingly contrasting climatic conditions. Proof of this is that the foliage remained a beautiful green and active until mid-October.

10mm of rain at the end of July, then 25mm in the form of two storms after 13 August, as well as significant and regular morning dew that moistened the foliage, also helped to prevent any blockage in the grape ripening process.

The harvest began early, starting on 5 September with the Merlot plots and ending on 17 September with the Cabernet Franc plots. The juices quickly proved to be rich, balanced and endowed with good acidity, a sign that the grapes, especially the Merlot, had been picked at just the right moment. It is a pity that the harvest volume is low for this vintage, which will undoubtedly be one of the great years.

Tasting comment

Ballade de La Pointe 2022 has a brilliant colour with ruby highlights. The nose reveals fresh and elegant aromas of ripe red fruit, cherry and raspberry, accompanied by delicate floral notes. The palate seduces with its finesse and balance, with silky tannins and beautiful acidity that brings freshness and structure. The finish is long, harmonious and flavourful, faithful to the refined identity of Ballade de La Pointe.

When to taste ?

Serve between 15 and 17°C to fully enjoy its balance and freshness. This vintage can be enjoyed now but will also age well in the cellar for 5 to 8 years. It pairs perfectly with white meats, seasonal vegetable dishes or refined dishes requiring delicacy and elegance.