

Château LA POINTE 2022

General Information

Vintage: 2022
Production: 61,000 bottles
Blend: Merlot 84%, Cabernet Franc 16%
Alcohol content: 14%
Appellation: Pomerol. Sub-region: Right Bank. Region: Bordeaux.
Terroir and vineyard: 23 hectares on gravelly and pebbly soils on the terraces
of the Isle, gravelly clay soils and sandy soils on clay or gravel.
Viticulture: eco-responsible.
Vinification and ageing: traditional methods.
Distribution: handled by the merchants of the Place de Bordeaux.
Owner: SCE Château La Pointe
Managing Director: Eric Monneret
Vine & Wine Consultant: Hubert de Boüard de Laforest.
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.

Ten millimetres of rain at the end of July, followed by 25 millimetres 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 disruption to 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 with good acidity, a sign that the grapes, especially the Merlot, had been picked at just the right time. It is a pity that the harvest volume is low for this vintage, which will undoubtedly be one of the great years.

Tasting comment

James Suckling (wine critic) : *“Lovely balance to this wine and you see polished tannins with ovaltine and hazelnut character. Medium body. Juicy. 80% merlot and 20% cabernet franc.”*

When to taste ?

For an optimal experience, serve it between 16 and 18°C in a Bordeaux glass. This wine pairs perfectly with light, refined dishes: a fillet of sea bass roasted with herbs, or even gourmet vegetarian cuisine such as mushroom risotto. You can open it today or leave it in your cellar for a few years.