

Primeurs 2023

CHÂTEAU SAINT-PIERRE

RESURRECTION



BLEND

**80% CABERNET
SAUVIGNON**

17% MERLOT

3% PETIT VERDOT

VINTAGE 2023

**THE THIRD AND LAST VINTAGE BEFORE WE
BECOME OFFICIALLY ORGANIC IN 2024**

After a relatively normal winter, bud break came later than usual, at the end of March. Spring frosts were a risk at the beginning of April, but the estates escaped mercifully unscathed.

The season offered great contrasts, with warm temperatures, heavy rain, and occasional storms. Together, these meant fairly even vine growth over May with early and rapid flowering from the 3rd of May for Merlot, and the 2nd of June for Cabernet Sauvignon. The set rate was excellent, with high potential yields. The end of spring and the beginning of summer were marked by rain storms, coming almost every week.

Weather like this means mildew is a constant threat, so vigilance and planning in the vineyards was critical.

ON THE WAY TO ORGANIC CERTIFICATION

Around the 15th of July, in full mid-summer, came an unexpected cool spell. The first half of August too was inconsistent and ripening came extremely early, under light hydric stress and temperatures which remained moderate. The mid-point was the 25th of July, confirming that the harvests would come early too.

Summer heat and dry temperatures finally arrived in the second half of August, and would continue until the 18 October.

The vines fought through a difficult growing year, weathering a wet spring and high heat at the end of August and September. We did everything to avoid disrupting the growth cycle, ensuring the vines remained healthy and produced fully mature grapes. Infusions and decoctions made from plants harvested on the Estates (nettle, horsetail, yarrow, sorrel, crushed shells, nettle tea) seemed to have a positive effect, keeping the vines' sap flowing during the heat waves.

In the end, the turbulent weather faced by the 2023 vintage smoothed out into the perfect conditions for grapes to reach peak ripeness. This allowed harvest to begin on the 13th of September and end under clear skies on the 3rd of October.

We avoided potential mildew problems in May and June. The comfortable yields demanded patience, making us wait until every plot reached full maturity. We needed to select carefully from among the plots, approaching plots and batches separately to isolate the grapes according to their natural richness and adapt how we handled them (extraction, temperature, barrel fermentation time).

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The 2023 vintage was blended in February, and promises great potential for the future.



TASTING COMMENTS

COLOUR:

dark purple color.

NOSE:

subtle nose of black fruits evolving into notes of cashew, liquorice and cedar.

IN MOUTH:

the attack is delicious and silky. The structure is full, with tannins of great definition in purity. Beautiful persistence.

TECHNICAL INFORMATION

**HARVEST: FROM
SEPTEMBER 13, 2023 TO
OCTOBER 3, 2023**

YIELD: 45HL/HA

**AGEING IN NEW
BARRELS: 50%**

DEGREE: 13,1

**CERTIFICATIONS: ISO
14001 ET HVE 3**

