



## 2022 VINTAGE

Appellation  
Pomerol

Vineyard size  
18.7 hectares (46.2 acres)

Soil Types  
Gravel and deep clay on iron-rich subsoil

Vineyard Grape Varietals  
96,5% Merlot - 3% Cabernet Franc  
0,5% Petit Verdot

Average Vine Age  
35 years

Viticulture  
Certified HVE 3  
"Culture raisonnée"  
Soil tilling (4 ways)  
Vine growth management adapted to  
the climatic conditions

Harvest  
Manual harvest  
Double sorting: optical and manual

Harvest dates  
September 1<sup>st</sup> -19<sup>th</sup> 2022

Winemaking  
In thermo-regulated concrete &  
stainless-steel vats  
Gentle, controlled maceration & extraction

Aging  
16-18 months in French oak barrels (50% new)

## ■ Château LA FLEUR-PÉTRUS

### Pomerol

This historic estate, situated exclusively on the plateau, was named in the 18<sup>th</sup> century for its position across the localities 'Petrus' and 'La Fleur'. Established in Libourne since 1937, Jean-Pierre Moueix perceived early on the excellent quality of the Pomerol appellation. Château La Fleur-Pétrus was his very first acquisition in 1950. Quickly after, he purchased Château Trotanoy in 1953.

The personality of Château La Fleur-Pétrus lies in the careful association of the famous gravel and clay terroirs of the plateau of Pomerol. The vineyard, located at 33 to 38 meters above sea level, draws its identity from the nuances of soil and elevation of each parcel. Those parcels which are dominated by gravel tend to yield wines of great elegance, while those dominated by clay are distinctly velvety, dense, and structured.

Château La Fleur-Pétrus is composed predominantly of Merlot, which lends silkiness and generosity to the wine. Cabernet Franc, planted on gravel and fine clay, contributes rigor and complexity, while a small percentage of Petit Verdot, planted on fine gravel, offers a hint of spice to the finish.

The wine combines a unique elegance with the generosity and structure typical of the great vineyards of Pomerol. An attentive tasting reveals remarkable refinement, complexity, and a touch of violet.

## ■ 2022 Vintage

The winter of 2021-2022 was mild, dry, and rather sunny. December was the only month with surplus precipitations (+50%). A few nights with negative temperatures in early April forced us to protect our vineyards against frost, but otherwise spring was relatively mild leading into a very hot and dry summer.

Remarkably intense and unusually long heat waves followed one another (June 15-19: high of 40.5°, July 12-15: high of 40.1°, July 31-August 13: high of 39.2°). Fortunately, we received 80 mm of rain at the end of June and a few showers on July 20 (15 mm) and August 15 (10 mm) that helped the vines withstand the summer drought and enabled balanced ripening of the grapes.

Observation and understanding the reactions of the vine to the climatic constraints allowed us to adapt our viticultural methods. We did not practice leaf removal in the first half of the summer in order to preserve enough shade to protect the grapes from the sun and avoid stewed fruit aromas. Precise grooming and green harvesting allowed us to adapt the yields to the extreme climatic conditions of this vintage. Harvest began in September in beautiful anticyclonic conditions.

2022 was remarkable for the drought that persisted throughout the year (just 510 mm of rain Saint-Emilion and 458 mm à Pomerol compared with 944 mm on average) and for its record hours of sunshine in the summer: 1 175 hours, the most since 1949.