

Confidences de Prieuré-Lichine

MARGAUX

2022

2022 ... a little extra soul

The 2022 vintage will go down in history for many reasons. An unprecedented number of heat waves, combined with low rainfall, led to exceptional wines, offering deep colours and silky textures. The Cabernet Sauvignon, thanks to the mid-September rains, achieved full ripeness, and this variety dominates our blend with trademark elegance and pedigree.

The 21-22 winter was quite mild and dry. Bud-break in the vines occurred around the usual dates in late March and promised a large and homogeneous crop. A cold frosty snap in early April made no significant impact on the potential size of the crop. Good weather conditions set in during spring with reasonable fungal disease pressure, while the vine cycle's advance on a normal year, begun during the early phase of the cycle, was reaffirmed with early flowering dates.

In mid-June, a first spell of very high temperatures brought us summer-like conditions along with a very significant deficit in rainfall. After the storm of June 20, we will miss more than 120 mm of precipitation until September 12, the date of the start of the harvest. The three very intense heat-waves that occurred in July and August resulted in grapes with little juice and thick skins, together with amazing lab analysis parameters in the juices.

Thanks to the staggered ripening in our plots, spread out over the 4 communes of our appellation, we harvested over a period of 3 weeks and brought in perfectly healthy grapes. The last batch of Cabernet picked on 29th September showed fabulous balances, reflecting the overall outstanding quality of the vintage.

The vinifications went very smoothly.

The yields were low, due to the desperate lack of rain from thunderstorms during the summer.

The Merlot had a beautifully round profile, which was complemented by the energy, depth and dense, velvety texture of the Cabernet Sauvignon. In 2022, our great terroirs expressed that "something extra special" you only find in legendary vintages. The complementary nature of these terroirs produced aromatic, fleshy, velvety wines - quintessential Margaux in its refinement and power.



- OWNERS: SAS Château Prieuré-Lichine
- WINEMAKER: Étienne CHARRIER
- CONSULTANT: Stéphane DERENONCOURT
- TOTAL SURFACE AREA : 85 ha (212 Acres)
- AVERAGE AGE OF THE VINES : 30 years
- SOIL TYPE : Günz-area Garonne gravel
- VINEYARD GRAPE COMPOSITION :
 - Cabernet Sauvignon: 45%
 - Merlot: 52%
 - Petit Verdot: 3%
- DELEAFING: On one side of the row in June on Merlots
- START AND END OF HARVEST :
 - Merlot: 12th to 21th September
 - Cabernet Sauvignon: 22th to 29th September
- HARVEST RECEPTION :
 - Grapes picked into small crates
 - Vibrating sorting tables
 - Manual sorting and optical line
 - No crushing
 - Gravity flow vat-falling
- SURFACE AREA OF VINE :
77.5 ha (191 acres)
- VATTING PERIOD: 28-30 days
- OVERALL YIELD : 35 hl/ha
- BLEND OF THE SECOND WINE 2022 VINTAGE :
 - Merlot : 80%
 - Cabernet Sauvignon : 20%
- AGEING :
 - 40 % second fill barrels
 - 60 % third fill barrels
- ALCOHOL CONTENT : 14%

Château Prieuré-Lichine, certified High Environmental Value, is engaged in a sustainable certification procedure.

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