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# MARGAUX

# 2022

THE STORY OF A VINTAGE

#21/MARCH 2023



## 2022, a year of heatwaves

After relatively cool temperatures in 2021, the 2022 vintage took winegrowers in the Margaux appellation to the opposite extreme with a very hot, dry summer, punctuated by three heatwaves. This is unheard of for our region. Temperatures were between 35 and 40°C, which might be expected in a Mediterranean climate, but not in our oceanic climate. Fortunately, *Vitis Vinifera* originated in the Mediterranean basin, so vines tend to have a natural ability to withstand high temperatures. Nevertheless, our climate is changing and we will have to adapt to these new conditions.

The result of this exceptional season is an outstanding wine thanks to all our grape varieties reaching perfect ripeness. But due to the lack of rain and most of all the high temperatures, the yields are among the lowest in recent vintages. The wines will be excellent, but not abundant.

2022 also saw the creation of our Margaux Winegrowers' Endowment Fund, the aim of which is to actively participate in the economic, social, environmental and tourist development of the four communes in our appellation. This collective commitment to the common good by the appellation's 62 winegrowers makes all of us particularly proud.

Happy tasting to all,

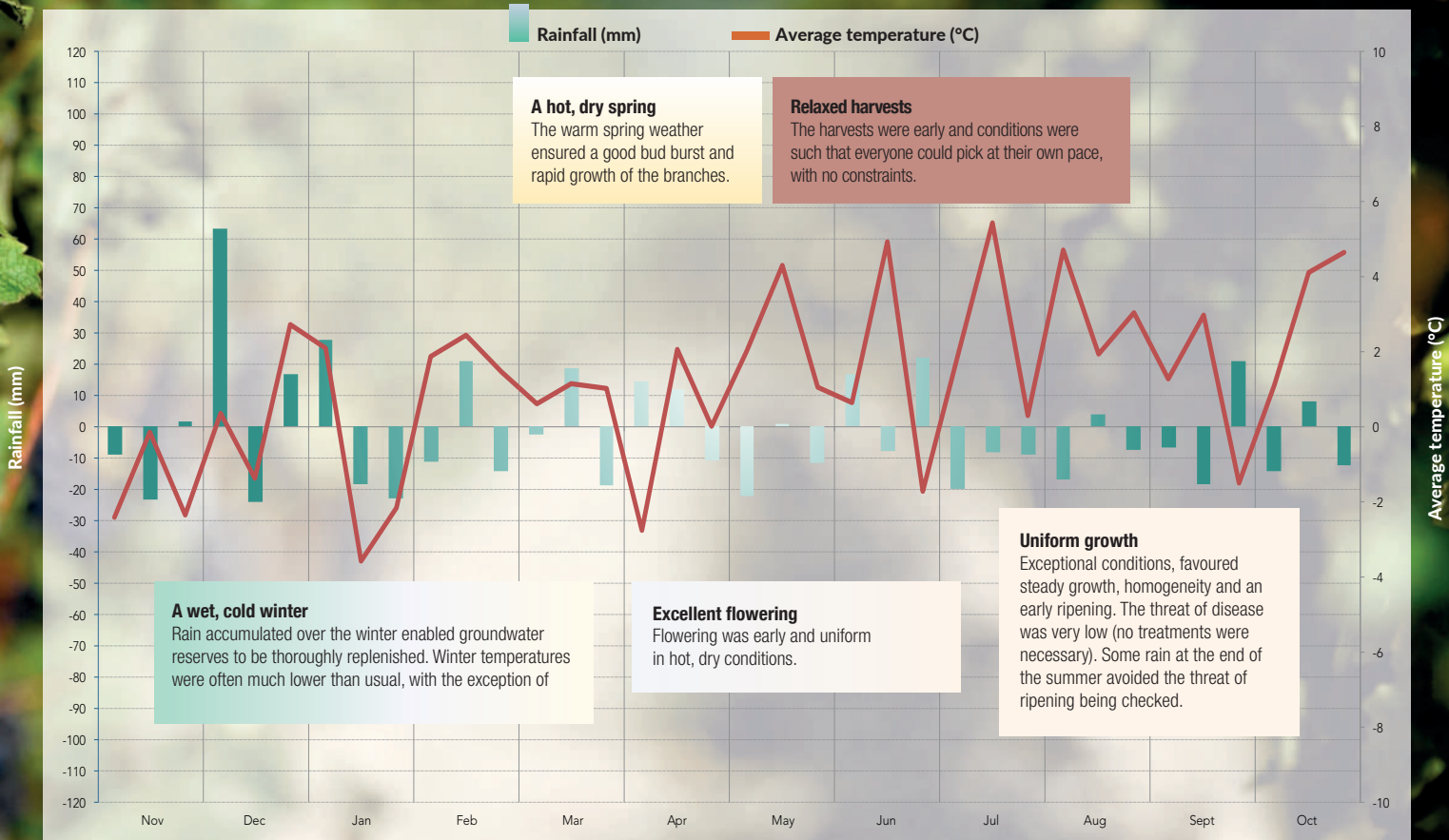
**Edouard Mialhe**

President of the Syndicat Viticole de Margaux

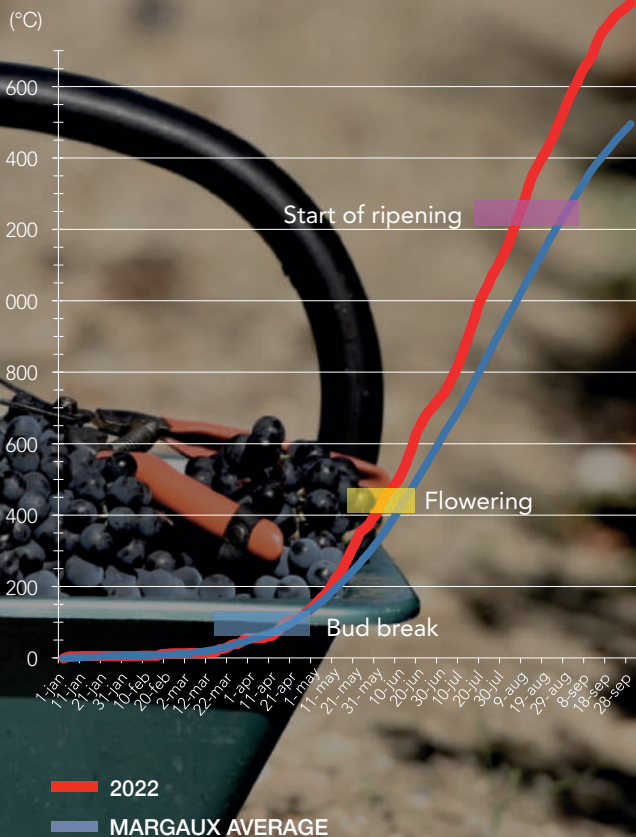
# MARGAUX



## 2022 - Deviations from the average - Margaux Weather Station



### Sum of Average Daily Temperatures above 10°C



## The 2022 vintage

In retrospect, the 2022 vintage has been somewhat troubling in terms, among other things, of some of its weather characteristics.

On the one hand, the early frost, which in the end had little effect on the vintage's earliness; and on the other, the drought and the heat, both of which began very early in the season and continued uninterrupted until the end of the harvests.

We watched with concern as the vines suffered, but then also with astonishment as they proved to be capable of withstanding such severe conditions.

What made this vintage unusual was the length of this very hot, dry period. What made it even more unusual was the vines' response in terms of fruit, "freshness", and the delicacy of the tannins.

The climate is changing and we still have much to learn...

**Éric Boissenot**

*Oenologist,  
Doctor of Oenology and Ampelology*



## A vintage born of fire and heat



Extreme weather conditions can produce great vintages, and 2022 is definitely one such vintage.

Our nerves were tested with blazing sunshine in the vineyards all through the summer right up to the harvests.

What could we do to help the vines withstand the high temperatures? This proved to be an easy decision: do nothing! Do not touch the soil, the leaves or the bunches, simply let the vines go into resistance mode.

And the result was far beyond our expectations. Rarely have we picked such concentrated, rich grapes but also, most surprisingly, with a beautiful acidity balancing the richness in sugars. In the winery, gentle, delicate vinifications were the rule, with infusion rather than extraction. Now transferred to barrels, the wines are bright and bursting with flavours, presenting an incredible richness. One cannot help but think of another vintage born of fire and heat, the legendary 1949!

### Eric Leglise

*Owner-winegrower. Château Le Coteau*

## 2022, great... exceptional... historic?



Mother Nature likes to remind us periodically that she is and will remain the master of the game when it comes to great vintages. 2022 is the very example. Our concern for perfection allows us to accompany, influence and shape as best we can what she gives us, but it is clear

that the combination of climatic factors remains the key to a great vintage. The ardor of the sun and the scarce water resources have forced the vineyard to hold its breath and to draw from the depths of the soil the elements necessary for its durability. We have therefore also adapted our vineyard management: lighter leaf removal to protect the bunches from the sun during the hot periods, shallow tillage to limit evaporation, controlled grassing, etc. A precise work, sustainable and adapted to these unprecedented conditions. All the data are gathered for an exceptional vintage! Waiting for the ideal ripeness and perfect balance, with lighter berries day after day, put our nerves to the test, but this is the price to pay for producing a rare vintage! The grapes then revealed the flavor, the brightness of the fruit, the smoothness and the density of the tannins. The 2022 is already a historic vintage by its exceptional character, will it become iconic?

### José Sanfins

*Managing Director. Château Cantenac Brown*

## A pleasant surprise!



2022 was an exceptional vintage in many respects, with frost and hail in April, and drought and heat during the summer. The extreme conditions led to huge forest fires in the Médoc. While it was an early year, for sure, it was difficult to determine the harvest date. The first samples had surprisingly low potential alcohol, given the weather. Ripening then accelerated with a rapid increase in potential alcohol (a full percentage point between 24/08 and 31/08) while the acidity remained high. The loss of water from the grapes was obvious: the weight of the berries decreased with each sampling. Unreliable weather forecasts predicted rain, which was constantly postponed until the following week! The harvest finally began on Thursday 8 September with a plot of young vines whose grapes were beginning to shrivel. And then came a series of revelations: the deep purplish colours of the first musts, the aromas of red fruit which invaded the winery and then the structure which gradually emerged. The press wines, which were more abundant than usual, offered round, enveloping tannins. What a joy to see a wine of rare complexity emerge from this harvest of which we had no such expectations. A vintage full of charm, which shows that nature can sometimes give us a very welcome surprise.

### Marie-Laure Lurton

*Owner-winegrower. Château La Tour de Bessan*

## Wow! There may not be much of it, but it's very, very good!



Even before 2022 began, it was already a special vintage for Monbrison: What a pleasure to see this property continue to thrive after being in our family for 100 years! The weather provided an early challenge with a short spell of frost on 4 April but, fortunately, many of the buds were still at the "cotton" stage, and there was not much damage. A few weeks later, the vines began to grow vigorously, requiring a succession of green operations that sometimes even overlapped. The work was intense and relentless. Meanwhile, the weather was sunny, with scorching temperatures. For once in Bordeaux, we wanted it to rain! Days and weeks went by without a single drop falling in the vineyard. The growth cycle continued undisturbed...

We started harvesting the Merlot on 14 September, the grapes were a delight, with superb concentration!

Concerned that we would lose too much juice in the heat, we decided to pick the Cabernet Sauvignon shortly afterwards. Yields were indeed low, with the crates barely filled.

Now, after the blending stage, we have no doubt that 2022 is exceptional, and will make a wonderful centenary vintage!

### Alix Vonderheyden

*Owner-winegrower. Château Monbrison*



# The creation of a resource

**Offering exceptional quality, the 2022 vintage also marks the creation of the Margaux Winegrowers' Endowment Fund.**

The project of an Endowment Fund for the Margaux appellation began in 2014, with a first draft of its statutes. In June 2022, the general meeting approving the Endowment Fund was held at Château Margaux with many winegrowers present and the Fund was launched.

An endowment fund is a sponsorship organisation, designed to collect donations to help other non-profit organisations - in this case, the town halls of Labarde, Margaux-Cantenac, Soussans, and Arsac - carry out works or a mission for the common good.

The Margaux Winegrowers' Endowment Fund was conceived as a tool to finance projects in the appellation's four communes. Its fields of action are wide: education, the local environment, preservation of ecosystems, communication networks, water networks, the attractiveness of the landscape, and the cultural, gastronomic, wine and landscape heritage. All of the appellation's winegrowers are participating in this process. They are supporting the creation of the Endowment Fund with an exceptional contribution, for the 2022 vintage only, of €10 per hectare of vines planted in the appellation. Annual contributions from Margaux's properties will then enable funds to be raised to finance a selected project in one or more of the four communes.

The selection of projects has been entrusted to an investment committee, composed of three people who are not winegrowers in the appellation. With its knowledge of the local community fabric, this committee will be able to select projects from an external perspective. It will then be responsible for presenting it to the Endowment Fund's board. The initiative will enable the appellation's winegrowers to actively participate in preserving and enhancing local life.

## MARGAUX WINEGROWERS' ENDOWMENT FUND Scope of action



EDUCATION



SOCIAL INSERTION



ENVIRONMENT



BIODIVERSITY



IMPROVEMENT OF ROADS



WATER MANAGEMENT



TERRITORIAL ATTRACTIVENESS

MARGAUX