

VAUCOUPIN 2022



Vineyards

Our Vaucoupin plots grow near the village of Chichée. They are very steep and south-facing, with an average age of 40 years. The total area spans 1.45 hectares.

The vines are planted on Kimmeridgian soil made of clay and limestone marl, with clay dominating. All are grown organically.

Vinification

After leaving the juice to settle for a while, we draw it off into tanks. The alcoholic fermentation stage begins, naturally kick-started by the native yeasts on the grapes. Then comes the malolactic fermentation process. This is followed by long period of maturation, to integrate the aromas and develop the wine's flavour complexity. If necessary, we fine the wines using bentonite to remove the proteins, then put them through cold stabilisation, which eliminates any tartar crystals. Then we carry out cross-flow filtration. The wine is bottled 16 months after the harvest.

Vintage

After a mild and dry winter, the vines suffered in the slight spring frosts at the beginning of April, but no significant damage was caused.

Spring brought very warm weather, which sped up vine growth.

Late spring and summer were hot and very dry, with water shortages. On the other hand, the dry weather meant that the vines stayed very healthy.

Picking began on 30 August and lasted around ten days.

The wines we made during the 2022 vintage are round and delicious with good acidity, which brings freshness and a nice balance.

