

2022 CHÂTEAUNEUF-DU-PAPE BOISRENARD BLANC









VINTAGE

The 2022 vintage was similar to the excellent vintages of 2017 and 2019. The rainy autumn of 2021 replenished groundwater, crucial for its success. The dry winter and strong Mistral wind in early April prevented frost. This resulted in a dry and relatively mild winter, with less than 50mm of rainfall between March and May. The summer was extremely dry, with high but not excessive temperatures, thanks to cool nights. The vines, with deep roots, structured soils, and cover crops, continued to grow without problems and produced ripe grapes. Châteauneuf-du-Pape had three hailstorms on June 5 and 24, and again on August 14, causing limited damage to some vineyards. Fortunately, the damage from the August 14 storm was restricted to certain areas and reduced by the drying effect of the Mistral wind the following day. This kept the grapes healthy, prevented rot, and initiated the healing process for the wood, important for next year's vintage. In hindsight, our vineyard management practices, such as plant infusions, high density planting, row orientation, no trimming, and the use of cover crops, played a key role in achieving optimal ripeness and expressing the true character of our terroirs. Harvesting took place from August 26 to October 6 under favorable conditions.

TERROIR

Châteauneuf-du-Pape is characterized by the diversity of its soils, with a mosaic of plots where different varieties grow together on limestone rock, round pebbles on a clay substrate with varying amounts of iron, and fine sedimentary sand.

VINEYARDS

Biodynamic & Organic

GRAPE VARIETIES

Selected plots, mainly of old vines of the 13 varieties of the appellation planted together.

WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Long, gentle pressing, co-fermentation in small oak foudres. Matured for 6 months in these same foudres.

TASTING NOTES

Intense notes of hazelnut, grilled almond, and brioche for this Boisrenard White 2022. Its freshness and tension in the mouth reveal a distinguished wine with a superbly saline finish.

ALCOHOL

13.5%

