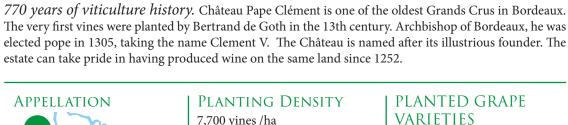




CHÂTEAU Pape Clément Vintage 2022





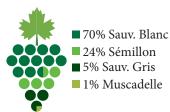


AGE OF THE VINES 22 years

SOIL TYPE

Pyrenean clay gravel layer from the late Pliocen and Quaternary period

VARIETIES



GROWING SEASON

- * Winter : mild and wet
- Spring: warm and dry (despite an early frost)
- Summer: dry and sun-drenched
- HARVEST FROM 28 AUGUST TO 2 SEPT.

YIELD

35 hl/ha

BOTTLING

December 2024

WINEMAKING CONSULTANTS

Michel Rolland Julien Viaud

BLEND



- ■63% Sauv. Blanc ■35% Sémillon
- 2% Muscadelle

VITICULTURE SPECIFICITIES

- Soils with high clay content
- Protection of the environment and soil life through winter grazing and animal-drawn ploughing
- A leader in precision viticulture
- A continuous innovation process

WINEMAKING SPECIFICITIES

- Harvest with several successive rounds of picking
- Sequential pressing to keep only the most balanced juice
- Technical choices tailored to each grape variety and provenance
- A variety of vessels to develop the potential of our grapes

An urban vineyard that cares for its ecosystem











