

# CHÂTEAU BERTINEAU *Saint-Vincent*

2022



Oenologist : Michel Rolland

Each Vintage has its own story.

The 2022 vintage will remain in our memory as one that was patterned by the strategic decisions and adaptations to the extreme weather conditions.

**A vintage that was historically early ripening.**

**It's the incredible resilience of the vines and the people** who grow them that counts the most. The winter of 2022 was dry, with 513mm of rain compared with an average of 788mm.

The beginning of April was once again marked by a cold snap. May began mildly (+2,5°C above the normal seasonal levels). The first Merlot flowers appeared on May 17th. Flowering went rapidly and in a homogeneous manner. The veraison (color change) appeared as of mid-July under severe heat and in full drought.

**The brilliant and dry summer would firmly establish the 2022 vintage within its typical character.**

We are particularly dedicated to applying all our know-how, our expertise to reveal all qualities and the subtleties of our terroirs.

The harvest took place under ideal conditions from the 9<sup>th</sup> to the 27<sup>th</sup> of September during a magnificent Indian summer revealing the outstanding quality and phenolic maturity of the grapes.

The vinification was undertaken gently. The painstaking work performed by the team was the key to the success for this vintage.

**2022, perfect harmony between elegance, power, and aromatic freshness.**

Benoit Prevot, General Manager & Winemaker

## Scores

XL-VINS : 92

Jeff Leve : 92

Yves Beck : 92

James Suckling: 91

Vert de Vin : 90-91

Concours de Bordeaux  
Vins d'Aquitaine 2025



## Tasting Note

An intense and deep hue with violine glints. Fresh nose deploys notes of cassis, raspberry and licorice, aromas of soft black fruit of a remarkable ripeness.

On the palate the attack is both suave and fleshy, revealing extremely elegant and harmonious tannins.

The finish is of a great purity with an outstanding length

Benoît Prévôt, Director and Oenologist

## The Property

Certified: HEV 3, ISO 14001

Appellation: Lalande de Pomerol

Area under vine: 5.56 ha

Plantation density: 6,500 vines/ha

Soils: Clay-gravel

## Viticulture

Average age of vines: 40 years

Sustainable viticulture, wine  
vineyard control

Green harvest and Leaf-thinning

Hand picked harvest

Double sorting before and after  
destemming

## Oenology

Blending : 75% Merlot, 25% Cabernet Franc

Cold maceration for 5 to 7 days

Fermentation in thermo-regulated stainless steel  
vats from 15 to 70 hl

12 to 15 months ageing in one year of French oak  
barrels

Bottling on site, no fining, minimal or no  
filtration