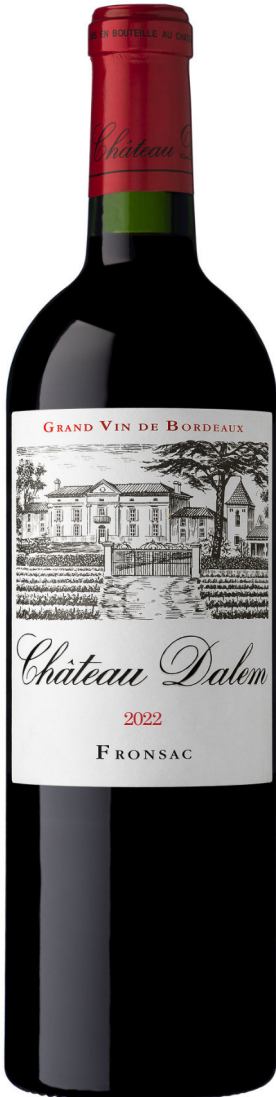




Château Dalem

VINTAGE 2022



The solar characteristics of this vintage started in May with temperatures above normal for the season. These conditions stimulated early blossom. Summer continued with optimal conditions for the vineyard, a « Mediterranean climate » that favoured the expression of our great terroirs. The beautiful weather we had in autumn enabled us to harvest serenely while maintaining the optimum degree of maturity for our grapes. This year's fruits are of great complexity and consistency, optimised by meticulous sorting methods : mechanical, densimetric and manual.

Despite the lack of rain and high temperatures which led to lower yields than we hoped, the skin's tannic richness is elegant and a subtle tension balances the high sugar concentration in our grapes.

Appellation	Fronsac
Surface	15 ha
Age of the vines	40 years on average
Yield	32 hl/ha
Terroir	15 plots on limestone-clay plateaux and slopes

Blend	Merlot : 85% / Cabernet Franc : 15%
Harvest	Hand-picked - total destemming - density sorting table
Vinification	Vatting : 23 days Fermentation in temperature controlled stainless steel vats and concrete vats. Malolactic fermentation. Gravity casking - Fermentation : 50% in new french oak barrels, 50% in stainless steel and concrete vats.
Ageing	18 months in french oak barrels : 50% new - 50% one wine

Tasting notes	Intense purple colour with violet hue and black core. Powerful yet very elegant and persistent nose, fine and expressive fruit with ripe dark berries, blackberries, black cherries, juicy plums. Elegant spices with hints of vanilla, dark chocolate and gingerbread, tobacco leaf and floral hints in the background. On the palate elegant yet well structured with ripe tannins, fine and expressive fruit, discreet minerality, subtle oak and some floral hints in the finish.
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