

VINTAGE 2021

A 1/4 of a glass by vine



The vine is not at the party all along this campaign.

A mild and rainy winter, a hot and dry spring, interrupted by a severe frost on April 7th. Very wet May and June were not conducive to good flowering but to mildew attacks at the start of summer. July and August are lacking in sunshine and heat. The leafhoppers of the grills proliferate, a carbine attack of the foliage penalizes the good ripening of the grapes. In September, very hot and dry but with cold nights, maturity progressed slowly and noble rot was slow to set in. A harvest reduced by 2/3.

The troop is convened, for one day, on October 1st. The rot is not yet very active. We must let the stubborn fogs and beautiful afternoons act to consider sorting from the 11th. But we are not at the end of our troubles: acid rot has developed at lightning speed. From the 13th to the 15th, in fine hot weather with a southerly wind, the grapes pickers were busy saving the perfectly rotten grapes and throwing away 2/3 of the infected bunches. The late plots are sorted on the 19th, the harvest ends definitively on the 28th. With around ten hectoliters/ha expected at the end of the summer, this vintage ends at 3hl/ha: one of the weakest harvests since 1991 (frost), 2000 (rain) and 2018 (hail).

A very fresh vintage (4.9g A.T.) and perfectly balanced 13.5% alc and 130g sugars. The conditions of maturity and rot have preserved great aromatic freshness. In the absence of over-ripeness before attack of botrytis, it was necessary to push the noble rot to its maximum activity and to be very demanding on the sorting. The result is a wine of perfect balance, “gourmand “ and fresh, delicious and very seductive.