



## Vieux Château Saint-André 2022

It was in the 1970s that Jean-Claude BERROUET, a talented winemaker whose destiny is closely linked to the great terroirs of Pomerol and Saint-Emilion, found 4 hectares of land near the charming church of Saint-Georges (11th century), on clay-limestone soils. He produced his first vintages with the same working philosophy that has made his reputation since the beginning : respect for the vines and the land that supports them, support for natural processes, correct ripening of the grapes followed by traditional vinification, with a search for balance in the wines. For several years now, Jeff, his youngest son, has been in charge of the family estates, which now cover a total of 28 hectares: Vieux Château St André in the Montagne St-Emilion appellation, Château Samion in the Lalande de Pomerol appellation, Château Bonneau in the Montagne Saint-Emilion appellation, and Château Hyon la Fleur in the St-Emilion appellation.



## VINEYARD

AOC : Montagne Saint-Emilion

Surface : 12,5 Ha

Soil : Chalky clay and silty clay

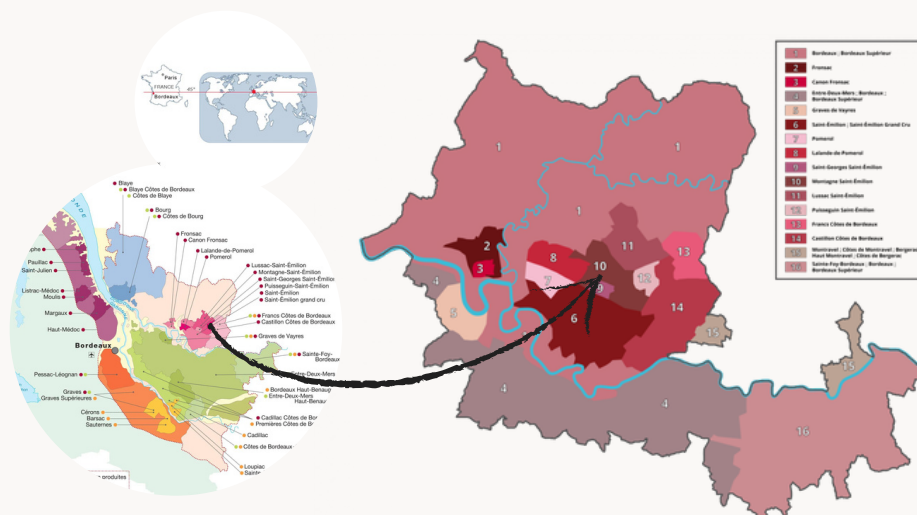
Exposition : south/south-east and north

Grape Variety : merlot and cabernet franc

Density : 6000 plants/hectare

Age of the vines : 35 years on average

Average yield : 38 Hl/ha



## VITICULTURE

**Viticulture:** reasoned with soil work (no chemical weed killers), no green harvesting, moderate leaf removal, end of July.

**Harvest:** manual (80%) and mechanical (20%) with sorting table at reception.

**Date of beginning of the harvest:** September 14th

**End of harvest :** September 20th



## VINIFICATION

Traditional (pumping over only) with plot selection in thermo- regulated concrete vats, with an average vatting time of 19/20 days.



## AGING

Early February in French oak barrels (20% new wood).



## TECHNICAL DATA

**Malo :** in stainless steel tanks

**Blending :** early January

**Degree :** 14.5% vol.



## ASSEMBLAGE

