

BORDEAUX VINS SELECTION

2023, A VINTAGE FULL OF TENSION



The seasons are no longer what they used to be. Each year brings unprecedented climatic episodes. More than ever, the winemaker must understand the particularities of a vintage and transcend it through ever more precise actions, both in managing the vineyard and in the cellar. 2023 is no exception; it sparked fears, with frosts and an outbreak of mildew in the spring. Of course, on both banks, the terroirs did not react in the same way. Some producers saw their harvest shrink drastically; others were able to cope thanks to significant human, technical, and financial resources. In Sauternes, on the other hand, smiles were everywhere; abundance was coupled with quality. 2023, undoubtedly, a vintage with multiple facets ended happily. The first tasted juices were full of brightness, freshness, and intensity, with particularly velvety tannins. Before the annual Primeurs tastings, let's look back at an atypical climatic year that left little rest for its faithful.



AN OCEANIC WINTER

A typically oceanic winter, close to the norm of the last twenty years, both in terms of temperatures - below 0°C on seventeen nights - and precipitation, with significant variations from one month to another, but never excessive. The winter period was slightly colder (until mid-March) and sufficiently rainy.

A SPRING FULL OF CONTRASTS

The alternation of episodes of great mildness and coolness led to homogeneous bud break, certainly later (last decade of March) than last year, which allowed the majority of plots to escape the frost bites in early April. Some sensitive areas were still affected, particularly those planted with merlot, a grape variety known to be early-ripening. From early April to June, mild temperatures (+1°C in April and May, +3°C in June), combined with very high humidity due to regular precipitation, caused increased threat of mildew. The periodicity of showers in May and June explains the incidence of fungal diseases and significant yield losses in the south and east of the Gironde. Other areas, such as the Médoc, were rather spared. Subsequently, the increase in temperatures, higher than the decadal averages, favoured high fertility in the number and size of inflorescences and offered ideal conditions for flowering (from May 22 to June 10). This relatively dry period (26 days of temperatures above 25°C), with opportune winds, proved conducive to pollination. Fertilization of all flowers was very homogeneous at this stage. During fruit set, the spread of mildew and black rot became even more virulent. From sustainable agriculture to organic farming, including biodynamics, one motto prevailed: constant monitoring. It was necessary to increase the number of passes in the rows, tighten treatment schedules, and take care of spraying.



With successive rainy sequences, intervention windows were very narrow. In such situations, if there was a lack of manpower or adequate equipment, some properties were unable to fight against the invasion of the pathogen and would suffer significant losses. Others were able to contain the attacks by deploying significant human and technical resources; their vines in good health would give rise to an abundant harvest. The storms of the last decade of June (up to 45 mm of daily rainfall) definitively sealed the fate of plots already battered by mildew, while quickly swelling the berries on others. Against mildew, the reactivity of the teams remains fundamental.

A FINALLY SALVATORY SUMMER

The scorching heatwaves of 2022 were forgotten. July, although dry, didn't resemble a typical summer month, with a cool second half, both in minimum and maximum temperatures (27°C compared to 30°C in 2020 and 2022). The first berries began to change colour between July 10th and 12th, and veraison was reached on July 24th in the earliest plots, under rather dry conditions, with a slight water deficit (-90mm in July). The vines did not experience major water stress. The first ripening phase took place in early August under gloomy weather (21°C for the first 20 days of August, compared to an average of 26.5°C in 2022), even though precipitation remained low. Grapes struggled to ripen, and many feared, with the rains on August 15th, dilution and lack of berry concentration. The scenery changed from August 18th onwards: finally, summer arrived, with its hot and dry days. This heatwave, which lasted until August 24th, boosted the ripening of white grapes, which were harvested starting from August 23rd. The skins took on a beautiful amber colour, and the berries concentrated. Without this late August to early September heat, there would not have been such a favourable evolution of ripeness. Ultimately, the grapes exhibited a beautiful aromatic freshness and moderate potential alcohol levels (12.5 to 13% vol).



LONG, RHYTHMIC HARVESTS

After a brief respite, temperatures - exceptionally hot again between September 4th and 7th - were beneficial to achieve sufficient ripeness in generously laden plots. The 2023 vintage (April to September) ranks third among the hottest vintages, behind 2022 (1st) and 2003 (2nd), with sunlight exceeding the average of the last thirty years by 61 hours. To avoid grape dehydration, red grape varieties from young vines or planted on sandy and gravelly soils were harvested. Precipitation around September 10-12 (35 mm of rain on September 12th) forced the remaining harvest to be postponed to the second half of September. A miraculous late season: cabernets (franc and sauvignon) and late merlots completed their ripening in ideally warm conditions until the first days of October (30°C was still recorded on October 12th). Pruning shears were heard again in early October; the lack of consistency required parcel-by-parcel picking as well as successive sorting. In most cases, the chateaux were happy with the perfect health of the grapes and these abundant clusters, 15 to 20% heavier in terms of weight. The last week of September saw relief for the perfect ripeness of merlots and early October for cabernets. As for Sauternes, the consistent development of botrytis on ripe berries began in early September; all conditions were met to make a great vintage: acidity and concentration. An exceptional harvest, both in terms of quality and quantity (on average 15 hectolitres per hectare).



WINE PROFILE

IUndoubtedly, the dry whites show a beautiful success, superior - some say - to previous years, with a delicately held framework. The early-harvested sauvignons blanc and gris revealed brightness, with intense aromas of yellow and exotic fruits. The sémillons, harvested before the mid-September rains, provided a fleshy structure. The classic-style merlots surprised with their deep colours. A magnificent vintage of cabernets that combine freshness and aromatic intensity.

A HAPPY EPILOGUE

EWhile the wines mature in the cellar, the comments from the first tastings are unanimously enthusiastic; regardless of the grape variety, all praise the remarkable aromatic profile and ripe fruit. Balanced, structured, and enjoyable wines, destined for a promising aging potential. In the context of climate change, the 2023 vintage once again illustrates the observed trend of recent years: the advancement of the vine's vegetative and reproductive cycles. Evaluating and adapting are strong priorities to continue producing quality wines.



Edouard Vauthier, co-propriétaire du Château Ausone





"A challenging vintage in terms of disease management and cultural practices. We had to fight and treat at the announcement of the slightest rain. Unprecedented mildew pressure generated by a succession of warm and humid nights from mid-May to July 16. It is true that the 2021 vintage, with the incidence of cryptogamic diseases, proved very instructive for our teams. As we are in organic conversion, we spared no treatments, dispensing microdoses of copper and sulphur on the leaves at every lull. Almost constant coverage. The plots located in the plains (Châteaux Simard and Fonbel), on sand, were contaminated because we intervened too late (25% yield loss); for the others (Châteaux Moulin Saint Georges, La Clotte, and Ausone), we were able to anticipate and multiply meticulous applications. A complicated and exhausting vegetative period; we eagerly awaited veraison in early August, which would put an end to mildew attacks. In September, relief: summer was finally here and didn't want to leave. This year, harvest started early; precisely on September 11, for the merlots on the limestone plateau of Saint-Emilion. With hot days, the grapes quickly gained phenolic maturity. Pleasant surprise: the merlots had impeccable maturity; their juices were very balanced and concentrated. The harvest of cabernet francs began on September 25, and cabernet sauvignons on October 2. The curtain fell: October 6. Long and spread-out harvests; we took the time to pick parcel after parcel and to proceed with extremely selective sorting. Rare circumstances. As for yields, they are reasonable on the clay-limestone hillsides. As for the stylistic profile, I would talk about elegance, finesse, good acidity, drinkability. The tannins are supple, polished, particularly those of the remarkably expressive cabernet francs."





Jean-Sébastien Philippe, Directeur international Châteaux aux Domaines Barons de Rothschild



2023, a vintage of tension and attention. A vintage of collective work, questioning, and attention to detail. The vintage started with good rainfall in January and March, which was beneficial after a historically dry 2022. For several years now we collectively hold our breath in April during frosty nights. In the end, it was more fear than harm and a heartening solidarity to protect our vineyards. We had a magnificent and very homogeneous bud break and shoot growth in May, signs of a great vintage ahead. This vintage of tension and attention was fully understood in June with a very strong mildew pressure and a great deal of work and energy from our teams to protect our vineyards before each rainy episode, as we practice organic viticulture. Our teams for two or three weeks at the end of June showed remarkable dedication. Then, in July, increased vigilance with the onset of veraison. Harvest came quickly with the first berries picked in early September; this precocity indicates that, although less dry than 2022, the 2023 vintage is in line with the solar vintages of recent years. A healthy harvest, with beautiful ripeness, brought smiles to everyone. Another satisfaction: the increase in yields after the historically low yields of 2021 and 2022. This vintage of tension was confirmed again in the glass with a real freshness/tension that is evident from the first tastings.





Jean-Sébastien Philippe, Directeur international Châteaux aux Domaines Barons de Rothschild



Thus, 2023 belongs in the category of mature vintages but with a freshness and structure like 2010, 2016, or 2020. The fruit is there, the colour intense, the tannins gradually revealing themselves with remarkable silkiness. So many qualities that delight the teams.

We just have to show attention to work with what nature offers us this year. A vintage that we are eager to introduce in an obviously complicated context that urges us to pay collective attention. But what a joy to have a vintage like this in such circumstances!





Hélène Genin, Directrice Technique Château Latour

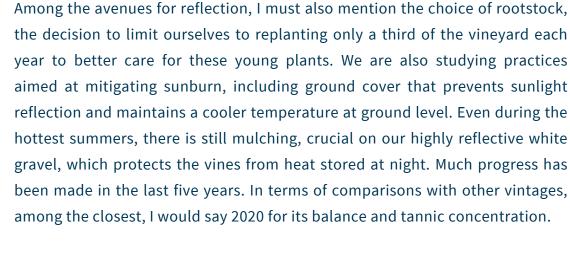


Among the pleasant surprises of this vintage is the yield: 40 hl/hectare. Such a volume demonstrates the resilience of the plant against heatwaves. It is also true that it did not lack water due to regular showers. Even though we observed some sunburn phenomena, the vine gave birth to satisfactory-sized berries. The striking phenomenon this year is having experienced two harvests in one, that of Merlots and Cabernets with completely different profiles. And a fortunate thing: the classicism of the Cabernets tempered the ripe and sunny "side" of the Merlots. In the end, we have rather classic wine profiles: moderate alcohol levels, interesting balances, tannic structures promising good aging potential, and above all, an aroma marked by remarkable freshness. Even though they generated some botrytis, the September rains proved beneficial as they 'unlocked' the Cabernets and perfected their ripening. Conversely, the ripening of the Merlots encountered no obstacles. The wines assembled today are powerful, with a solid tannic structure. Of course, they will evolve. I am confident in their aging potential. Vineyard monitoring partly explains this success; it is a long-term endeavor because it takes years to measure the effects produced. For example, leaf removal is not systematic for us. Similarly, regarding mildew protection, our interventions were meticulously planned and allowed for decent yields. We still had vines that suffered from the heat, as in 2022, and produced small berries, which were vinified separately. It is worth noting that we benefited from more favorable climatic conditions than in other appellations.





Hélène Genin, Directrice Technique Château Latour







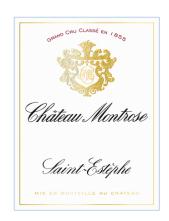


Olivier Gailly, Directeur des Vignobles Perse (Châteaux Pavie, Monbousquet)



2023, undoubtedly, a vintage for experts because it was difficult to achieve. Experience and expertise were factors of success; knowledge of the plots and terroirs guided the essential actions in vineyard work. At Pavie, our luck and strength lie in having our technical team in place for 25 years with Laurent Lusseau and Jean-Baptiste Pion, who know the behaviour and potential of each plot perfectly. They are the ones who rethought and replanted our vineyard as it is configured today. We can say that this 2023 was saved by a magnificent Indian summer; the happy combination of strong sunlight, intense heat, and nocturnal freshness allowed us to reach the optimal ripeness of our Merlots and Cabernets. On the "Côte Pavie," the perfectly ripe skins and seeds of the Cabernets at the end of September - which have accounted for 50% of our blends since 2019 - gave a superb aromatic profile, a full mid-palate, and a beautiful structure. On the limestone plateau, the Merlots were harvested fully ripe from September 14th. Harvesting was relatively early and spread over more than three weeks; a great luxury to be able to let the vine speak, parcel by parcel, and take our time. Vinifications were also spread out to achieve a beautiful balance. Freshness characterizes this vintage, as well as a remarkable balance between acidity and fruit, which bodes well for long aging. There is also great elegance that will appeal to enthusiasts. Those will appreciate the challenges taken up by the properties that have managed to cope with climatic hazards.





Pierre Grafeuille, Directeur Général SCDM Domaines (Châteaux Montrose, Tronquoy-Lalande)

The weather was not the same in all areas, which explains this heterogeneity on the Bordeaux scale. What we observed in St Estèphe, in the communal appellation located furthest north in the Médoc, is fairly regular rainfall, significantly lower than in other appellations. We had much less water than in some places. A rather maintained water constraint, but no mildew pressure in our vineyards in June. At the end of the season, we experienced small heatwaves, rather unexpected, which generated increasing water stress and gave the grapes beautiful concentration. However, they still retained freshness as the temperatures were relatively moderate until then.



An early vintage: at Château Montrose, we started on September 5th (three days later than in 2022) and finished on September 28th. We were able to harvest calmly as September was mild; over these 24/25 days of harvest timing, we picked for 16 days effectively at the intraparcel scale. In search of optimal ripeness, our faithful harvesters performed meticulous work by making up to five or six selections in the same parcel to aim for perfect ripeness of each grape. The same precision in the winery: small capacity vats, gentle and moderate extractions, shorter than usual, extremely meticulous selection work, yielded very balanced, quite concentrated, and generous juices.

We had 88 lots of free-run juice and 380 barrels of press juice thanks to the work carried out both in the vineyard and in the winery to enhance the components of our terroir.





Pierre Grafeuille, Directeur Général SCDM Domaines (Châteaux Montrose, Tronquoy-Lalande)

Generous yields; only green harvests were recommended on a case-by-case basis for young parcels and some grape varieties, such as Petit Verdot. Opportune technical choices like single-sided foliage allowed us to avoid scorching before harvest. This vintage marks the end of the conversion to organic viticulture at Château Tronquoy. This 2023 cultivates the singularity of the property by highlighting the Petit Verdot. The wine is deep and radiant.



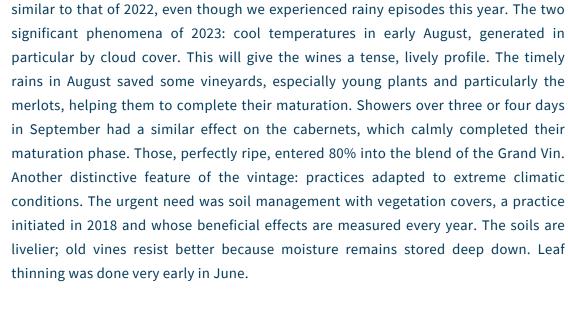
At Château Montrose, we decided to sanctuarize the elite core - the historic parcels rich in clayey gravel. Because this vintage was generous, we made an uncompromising, restrictive blend. The wine is airy, complex, with notes of black fruits and graphite. On the palate, there is a fresh and frank attack; a tannic structure that is lively yet contained, and pleasantly reasonable levels of alcohol. The 2023s are wines which will develop very nicely over time.





Pierre Montegut, Directeur Technique de Pichon Baron, Pibran et Suduiraut

« The warmest year in 20 years but without heatwaves like last year. A hydric stress





To avoid the spread of mildew and protect the grape bunches from excessive vegetative vigour and strong evaporation, we haven't changed our practices; what has evolved is the timing of various green work tasks. The vigilance of the teams, coupled with rapid rotations, allowed us to efficiently fight the mildew epidemic. It should be noted that we were relatively spared in Pauillac thanks to lower rainfall than in other areas. The damage was incomparable to that of 2021. At Suduiraut, we suffered some losses due to frost.

If we consider all our properties, yields are lower than our forecasts by 10 to 15% but higher than last year's. We are especially pleased with the quality of the juices, with beautiful acidity present in both reds and dry whites, as well as the sweet wines.





Nicolas Glumineau, directeur du Château Pichon Comtesse



«What seems important to say, in a context of climate change that scares us all and is indeed unsettling in many ways, is the brutality with which Nature forces us to adapt and question both the practices learned in the classroom and the teachings of our elders. A thorough revision, not only from a theoretical but also empirical point of view: a whole bunch of knowledge today shaken by a climatology we did not know. Another major imperative for this vintage: to produce a wine typical of the Pauillac appellation and the terroir of Château Pichon-Comtesse in order to find in our wines this blend of power and refinement, strength and elegance. Thus, it was necessary to create conditions in which the vine could settle in a serene and peaceful manner to bring its grapes to maturity and also to express in its fruits the taste of the terroir. These conditions were made possible this year thanks to sufficient and reasonable rainfall, temperatures that were not too high and did not 'cook' the grapes. Thus, we were able to maintain balance, freshness, and aromatic complexity. The implementation of cultural practices allowed us to navigate through this succession of 'turbulent' climatic periods. This is why 2023 is an atypical year because, today, one would tend to say that Bordeaux is very hot and very dry. However, if we look at the period from mid-June to mid-September, the assertion makes sense, but if we consider the period from January 1st to December 31st, it no longer does. Because the rainfall of 1200 mm is higher than the thirty-year averages. We had abundant rainfall but not necessarily at the desired times. Hence the technical and agronomic challenge of helping our soils regulate the water supply to the vine's root system. A challenge met. Similarly, we managed to fight mildew because we learned from past episodes and accumulated a lot of experience.





Nicolas Glumineau, directeur du Château Pichon Comtesse

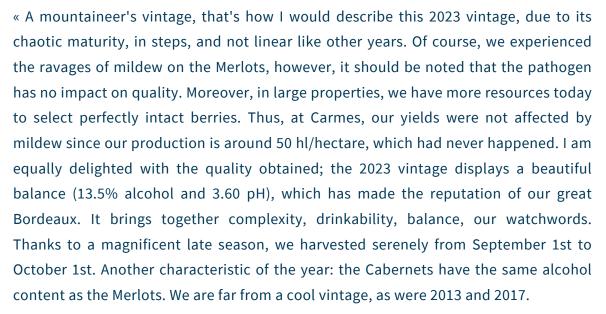
Pichon 2023, unquestionably a great bottle. Very juicy and expressive merlots; mineral cabernets, with a precise and taut tannic structure. The blend reminds me of the balance of 2005 and 2010; the depth and generosity of 2020; the tension and precision of 2019. In summary, a great wine from Pauillac true to the unique character of Pichon Comtesse!"







Guillaume Pouthier, Directeur du Château Les Carmes Haut-Brion





If the vintage imposes its guidelines, the sensitivity of the winemaker remains fundamental. Today, we seek more purity and brilliance. 2023 is the archetype of this. Let's stop these petty squabbles, let's stop opposing one style to another. Bordeaux is rich in its diversity. Bordeaux offers an ever-growing range of wines. Bordeaux has never produced as many good vintages as in recent years. Something to delight consumers!





Rémy Edange, Directeur Adjoint du Domaine de Chevalier



Of course, a tumultuous viticultural year, but ultimately, a very beautiful red vintage, exceptional in white. We knew hot vintages, sometimes very dry, cold and/or humid vintages; in 2023 we discover the tropical vintage! Spring weather difficulties involved relentless viticultural battles, generated by our commitment to organic farming and the strong pressure of mildew. Nevertheless, we managed to highlight our terroir with a very beautiful Domaine de Chevalier red and an exceptional Domaine de Chevalier white. Spring was early, very mild, with ample rainfall. A big exit and rapid flowering around May 25th, followed by very good fruit set, augured a beautiful harvest. The difficulties began with changing weather conditions in June, characterized by alternations of heat and cold, and frequent rainy episodes. This favoured the development of mildew, and we had to redouble our efforts to protect our vines. Fortunately, the weather improved at the end of summer, with an Indian summer that allowed the grapes to ripen in optimal conditions. Harvesting was early, starting at the end of August for whites and the beginning of September for reds. We were able to harvest healthy and ripe grapes, although yields were slightly affected by the difficult spring weather. Despite the challenges, we are very satisfied with the final result. The red wines have a beautiful freshness and structure, with well-integrated tannins. The whites are exceptional, with refreshing acidity and complex aromas. Overall, the 2023 vintage is a success, demonstrating once again the adaptability and expertise of winemakers in the face of nature's whims.





Rémy Edange, Directeur Adjoint du Domaine de Chevalier



The daily storms in the second half of June increased the virulence of mildew. The promise of a good yield vanished, mainly for Merlot. Seen from another angle, these stormy precipitations at the end of June and July fortunately caused the spared clusters to swell and regain some volume. The second part of this vintage was qualitatively different: the very hot weather at the end of August and the dry winds of the magnificent, sunlit September, with significant temperature variations, ripened and concentrated all grape varieties. White grape harvest began at the end of August in early parcels. Our strategy of selection and on-vine sorting ensured great precision in grape ripeness and exceptional balance. For reds, ripe Merlots were harvested as early as September 7th. Cabernet Sauvignon harvest ended on September 30th. Upon receiving the harvest, vibrating tables, optical sorting, and density baths allowed for selective choices... Precision continues to improve, quality keeps rising... At the winery, new tanks have complemented an already wide range, where each red grape variety is highlighted according to its age, origin, and vineyard observation of the year. The results are superb with white wines of very high quality, powerful, elegant, and fresh, and red wines that are rich, ripe, and full-bodied, with velvety and flavorful tannins. The quality of well-preserved acidity highlights these two wines, particularly vibrant. 2023, a vintage of charm and pleasure, elaborated with great seriousness.







François Despagne, Propriétaire du Château Grand Corbin-Despagne

Surprisingly beautiful things for this vintage which started quite 'classically' with a rainy spring, and even more persistent mildew pressure after flowering. June 19th and 21st were pivotal days for everyone, with precipitation reaching 30mm - 60mm in total over these two days, 30mm on the 19th and 30mm on the 21st. In July, the light rains proved very beneficial as they maintained the freshness of the vegetation, however leading to favourable root-level water constraints; similarly, the August 15th precipitation (25mm) prevented major water stress. A noteworthy phenomenon this year: the significant disparity in rainfall across regions; ultimately, the same cumulative water but at different times. A challenging vintage until harvest, especially compared to last year; the vine had quickly adapted to drought conditions. The 2023 vintage has a slightly more Bordeaux profile, with natural nuances that characterize the vintage's charm. One observation is clear: what was exceptional fifteen years ago has become the norm today; thus, we've had a succession of great vintages in 2015, 2016, 2018, 2019, 2020, 2022, 2023, whereas in the 2000s decade, they could be counted on one hand. This year, for our vineyards, quality goes hand in hand with quantity, particularly in Saint-Emilion, where we rejoice in a significant volume of Grand Vin - a yield around 45 hl/hectare (the average of the last ten years being 38 hl/hectare). As for its profile, I would say that balance characterizes it, as well as density and silkiness. In its accessibility, it resembles the 2019 vintage. Due to its tannic structure, it can be tasted in its youth. A very pleasant surprise, this 2023!





Bernard Magrez, Propriétaire des Châteaux Pape Clément, Fombrauge, La Tour Carnet, Clos Haut-Peyraguey, Les Grands Chênes

«A happy surprise, this 2023 vintage, with a quality equal to 2022, say many professionals. And a surprise all the more appreciable in an uncertain economic context. However, I will not succumb to defeatism, this art of the end; in 64 years of career, I have experienced bitter and difficult moments! If I had not found solutions, I would not be here to talk to you about it. When a market shrinks, for whatever reasongeopolitical or generational with dropping consumption, Bordeaux bashing - there are always two possible attitudes: either we lament, or we fight to gain market share from our competitors. I leave lamentation to others. I have always preferred the fight. A matter of nature. I do not feel disoriented by this economic gloom; this is why I allocated a significant communication budget in China in the four main consumption areas. It also involved developing partnerships with traders, organizing in five countries a...



Tasting events and increasing the number of sales representatives abroad. This sales force allowed us last year to sell 1,000,000 bottles out of 1,400,000 produced. Another solution: adapting to the consequences of climate change and continuously innovating. The significant investments made in our research and development unit have allowed for greater responsiveness from our teams. Thanks to drones deployed for the past five years, we can detect diseases very early and target even the slightest trace of mildew on the leaves. In another area, our cameras also establish a mapping of intraparcel variation and organize the harvest according to maturity. We are now exploring new applications that will increase notifications. This high-precision viticulture optimizes quality."





Julien Viaud, Œnologue conseil & Ingénieur agronomie Associé au Laboratoire Rolland & Associés

«Three words to describe this vintage: approachable, delicious, enjoyable. And five phenomena to understand it: the mildew attack in June created considerable lack of consistency; the mid-September rain redistributed the vintage; the Indian summer gave it another face; harvests spread over a very long period; magnificent cabernets (especially the cabernet sauvignon from the left bank). The whites offer an elegant balance, with reasonable alcohol content at around 13% vol. The pH levels are at 3.1 / 3.2, ensuring good mouthfeel. The work on lees in barrels and tanks between September and December allowed us to build the palate, bring texture and consistency to the wines.

Sauvignon blancs and gris harvested early in late August are vibrant, with profiles of yellow and exotic fruits, without any vegetal character. Fortunately, the sémillons were harvested before the mid-September rains, bringing fleshiness to the blends. As for the reds, they are balanced. 2023 is a vintage without excess and opulence. We were able to harvest ripe and healthy grapes throughout this endless harvest period; through successive selections, they allowed us to bring ripe grapes into the cellar, each with different and complementary profiles. From this perspective, the blending sessions promise to be exciting because we will remain very attentive to the quality of the tannins, to avoid hardness but instead preserve all the roundness and silkiness we had at the beginning of fermentation.





Michel Rolland, Oenologue-Consultant

Everything has been said about this vintage, which will have given owners and winemakers a hard time. Enemy No. 1 was mildew, a disease that we might have thought eradicated but which is gaining energy in vineyards worldwide. Fortunately, the end of the season allowed us to harvest beautiful grapes, with good ripeness; reasonable temperatures did not excessively raise sugar levels. Merlot is very interesting with a freshness that we hadn't seen for a few years. Cabernet Franc and Sauvignon have benefited from the beautiful late season and are of excellent quality. As is often the case in more difficult years, there will be some inconsistencies, but that is no reason to doubt the vintage.