

# CHÂTEAU BERLIQUET

SAINT-ÉMILION GRAND CRU  
GRAND CRU CLASSÉ



## 2022 Vintage

Initially floral on the nose. Centifolia rose joins forces with blackberry and is emboldened by its fruitiness, allowing the depth of the vintage to shine through. Both have their thorns, offering up a wild touch, then rounding out into gourmand notes. The aromas continue to gain in intensity as the wine is aerated. The fruit is red with a touch of liquorice. On the palate the wine is fleshy and beautifully textured, skilfully enhancing its density. The finish boasts a limestone framework, delicately saline and above all very lingering. Bewitching.

Weather conditions	_____	Winter: Mild. Low rainfall. Spring: Frosty nights in early April. Dry. Summer: Warm and dry. Autumn: Sunny.
Harvest time	_____	Merlot : 29 August to 5 September Cabernet Franc : 14 September
Blend	_____	65% Merlot 35% Cabernet Franc
Ageing	_____	16 months in quarries 44% new barrels and 8 amphoras

Yield — 45 hl/ha

Alcohol level — 14,5 %

pH — 3,55





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