

Château Laville,
Sauternes 2022
Barsac & Sauternes, Bordeaux, France



Grape Varieties	90% Semillon 10% Sauvignon Blanc
Winemaker	Jean-Christophe Barbe
Closure	Natural Cork
ABV	13%
Residual Sugar	148g/L
Acidity	7.49g/L
Wine pH	3.95
Bottle Sizes	37.5cl, 75cl
Notes	Vegetarian, Vegan

PRODUCER

The 14 hectare Château Laville in Sauternes is Jean-Christophe Barbe's family property. Jean-Christophe is also a Professor of Oenology at the University of Bordeaux, where his particular area of expertise is 'noble rot' which, as a producer of Sauternes, he has had plenty of opportunity to study at first hand. A frequent recipient of awards, including several golds and most recently a DWWA Trophy, Château Laville Sauternes is one of our best kept secrets.

VINEYARDS

Chateau Laville has 14 hectares of vineyard in Sauternes on gravel soils underpinned with limestone. The best plots are used to make the Grand Vin of Laville. The vines are approximately 35 years old and the vineyards are farmed following sustainable practices. These include using a herd of 'landais' sheep (an endangered local breed from the Landes Forest) who graze in the vineyards from November until March/April and provide natural fertilizer to enrich the soils. Jean-Christophe and the team make several passes through the vineyard during harvest to handpick the botrytised berries.

VINTAGE

The 2022 vintage in Sauternes was characterised by dry and hot conditions. This led to some concerns around the development of noble rot. The grapes were ripe from the end of August. In mid-September the first pass was made in the vineyard. Very few grapes were ready. After some time waiting, rains arrived in late September and noble rot developed perfectly. About 90% of the harvest was completed in less than ten days in October. Despite the early season concerns, the 2022 vintage was excellent in Sauternes and produced wines with great aromatic complexity.

VINIFICATION

The grapes were gently pressed using pneumatic and vertical hydraulic presses. Fermentation took place at controlled temperatures between 20 and 22°C, in stainless-steel tanks. The wine was then aged in new 400-litre oak casks for 30 months prior to bottling.

TASTING NOTES

A bright golden yellow in colour. On the nose aromas of fresh citrus, candied fruit and marmalade leap out of the glass and are married with subtle hints of rye bread spice. The palate is intense and layered, with flavours of dried fig, orange blossom and sweet spice. A mouthwatering acidity perfectly balances the sweetness and carries the flavours onto the remarkably long finish.