

Château Mont-Pérat Blanc 2022

CSPC# 768428

750mlx12

13.0% alc./vol.

Grape Variety

70% Sauvignon Blanc, 30% Semillon

Appellation

Cotes de Bordeaux

Website

<http://despaigne.fr/en/mont-perat/>

Sustainability

Grassing, green harvest, de-budding, manual thinning of the leaves. Selective picking in the vines.

General Info

Château Mont-Pérat, archaically Domaine du Peyrat, is a Bordeaux winery from the appellation Premières Côtes de Bordeaux in the department Gironde. The estate is located on the Right Bank of the Garonne, opposite that of Graves, in the commune of Capian. The estate produces a red, and a dry white, *grand vin*. Mont-Pérat has for long remained relatively unknown, though the estate was mentioned in the second edition of *Féret* in 1864, it has more recently been described as a wine that could pass for being much more expensive.

The estate was acquired by the Despaigne family in 1998, also proprietors of the considerably more fashionable and higher priced Merlot based wine Girolate. Today, the family business is in the hands of the younger generation: Thibault, Gabriel and Basaline. Associated with Joël Elissalde, technical director and longtime partner, they manage over 300 hectares of vineyards on the best soils of Entre-Deux-Mers and Cotes de Bordeaux.: Girolate; Chateau Mont-Pérat; Chateau Tour de Mirambeau; Château Bel Air Perponcher; Chateau Rauzan Despaigne; and Lion Castle Beaulieu. With their collaborators, Despaigne are aimed to bring the properties to the highest level.

Vintage

2022 was a remarkable year in Bordeaux. I'm not saying it's another 'vintage of the century', but it was an extraordinary year all the same, which has resulted in wines that – at their best – manage to be ripe, with plenty of fruit, quite high in alcohol but still refreshing. The growing season in 2022 was hot and dry.

In 2022, we had the warmest May, June, July, and August in at least the last 15 years. September was also warmer than average, while after a frosty start April was normal. At times it was crazily hot, with a series of summer heatwaves on and off from mid-June through to mid-September. Thankfully for the vines, and for us, the summer nights remained relatively fresh.

Likewise, every month from January to September, except June, saw less rain than the average and often much less – for example in the key ripening months of July, August and September. As for June, a 40°C heatwave on the 18th gave way to storms on the 20th. Typical of the unfair nature of growing vines, by the way, is that while the majority of vineyards were refreshed by these downpours with much needed water, other wineries were struck by hail, with randomly calamitous results.

One reason why the amount of rain is so significant, by the way, and especially when it's hot, is that irrigation is not permitted here. Our vines really are at the mercy of the weather, with drought and heat being one of the main things that they have to contend with in a year like this.

The impact of a year of high temperatures and low rainfall would normally result in wines with high alcohol and low acidity: highs and lows all round. And yet the vineyards – especially the better placed ones, as you'd imagine – held up incredibly well despite the ongoing drought. So what we should see are wines that are indeed layered with ripe fruit, and may well be high in alcohol, yet the best will still be refreshing and in balance.

Vineyards

The vineyards extend 102 hectares (250 acres) with vines of Merlot, Cabernet Sauvignon, Cabernet Franc, Sauvignon Blanc, Sémillon and Muscadelle. Clay over limestone and gravel; Average age of the vines: 19 years; Plantation density: 4900 /ha; Yield: 6 bunches per vine.

Harvest

Precise and environmentally friendly agricultural practices. Grassing, green harvest, de-budding, manual thinning of the leaves. Selective picking in the vines.



Vinification/ Maturation	Pressing of the grapes at low temperature with nitrogen addition to help preserve from oxidation. Decanting during several days in stainless-steel vats at low temperature. Half of the production is vinified in new oak barrels. Stirring of the lees twice a week.
Tasting Notes	It has a pale-yellow color and a complex nose of exotic fruits and white flowers. On the palate, it is fresh and balanced with a slightly tangy finish.
Serve with	Vegetables, lean fish, and appetizers.
Production	unknown
Cellaring	Drink 2024-2027
Scores/Awards	<p>87-89 points - Lisa Perrotti-Brown, The Wine Independent (score only) - May 2022</p> <p>91-92 points - James Suckling, James Suckling.com (score only) - April 2023</p> <p>91 points - Jane Anson, Inside Bordeaux (score only) - April 2023</p> <p>89-90 points - Vert de Vin - April 2023</p> <p>88-90 points - Adrian van Velsen, vvWine.ch - April 2022</p>
Reviews	<p><i>"The nose is fruity, fresh and offers tension as well as a fine crunch. There are notes of pulpy apple, crunchy white fruits and slight notes of lemon associated with a touch of zest, fresh mesocarp as well as fine hints of lime/acacia. The palate is fruity, balanced and offers juiciness, smoothness, a certain slight fatness, gourmandise as well as a slight richness. On the palate this wine expresses notes of pulpy apple, pulpy flat peach and slight notes of lemon associated with touches of zest, white flowers as well as fine hints of toasted almond."</i></p> <p>- Vert de Vin</p> <p><i>"Pale yellow. The nose is delicately scented, shows floral notes, a hint of vanilla. On the palate with a creamy start, light body, nice harmony, ending with exotic fruits and again grapefruit aromas. Succeeded."</i></p> <p>- AvV, vvWine.ch</p>
