



CHÂTEAUNEUF DU PAPE  
APPELLATION D'ORIGINE CONTRÔLÉE

## CHATEAUNEUF-DU-PAPE, MILLÉSIME 2022

**An exceptionally early harvest, low yields and high quality characterize the Châteauneuf-du-Pape 2022 vintage. It is a very special vintage indeed, where each parcel expressed itself in a different way.**

One recalls that 2021, marked by an exceptional spring frost, ended on a dry and cool winter. The 2022 vegetative season therefore started with slightly early bud burst and a rainfall deficit that the following dry and mild spring and the exceptionally early, hot and dry summer never compensated.

Only 50mm of rain fell from March until May, against a normal average of 150mm. During the summer, it only rained twice (late June and mid-August), bringing a brief respite of 30 to 70mm, depending on the parcels. The rainfall deficit during the vegetative period can be compared to those of the 2003, 2017 and 2019 vintages. From bud burst until harvest, the temperatures kept above normal seasonal levels, reminding us of the 2003 heat wave. These extreme weather conditions mainly characterize a vintage that some already regard as among the best of the past decade, a vintage that was partly rescued by the stormy episodes that swept across the region around 15<sup>th</sup> August. Unfortunately, these storms also produced hail in places, impacting a few sectors of the Châteauneuf-du-Pape appellation. Shortly after the lost crop and damaged grapes were observed, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness.

We can safely say that 2022 is the vintage of resilience and precocity, as some of the white grapes were harvested as early as 17<sup>th</sup> August and the first Syrah grapes from 23<sup>rd</sup> August. Harvest time spread over more than 2 months and particular attention was needed to deal with the maturities, parcel by parcel, in order to control the potential alcohol degrees and aim at fine tannins.

Collective intelligence, experience-sharing and rigorous prior work allowed the Châteauneuf-du-Pape wine-growers to overcome the difficulties of this exceptional vintage and to produce wines that are balanced, endowed with beautiful colours and good ageing potential (average colouring intensity of 8 and average degree of 15% for the red wines).

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Données : Laboratoire Châteauneuf-du-Pape œnologie et Cédric Hallereau (Vitec), janvier 2023



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The white Châteauneuf-du-Pape wines express a lovely freshness, floral aromas and good acidity. The quality is on par with that of the 2021 vintage that has been highly appraised. The red Châteauneuf-du-Pape wines that were harvested early exhale aromas of red fruit and prune. Those harvested later show beautiful colour and extremely fine and tasty tannins.

In terms of figures, the volume of Châteauneuf-du-Pape produced in 2022 is fairly in line with that of 2021, i.e. 86.300 hl – of which 6.100 hl of whites (7 % of the crop). The average yield of the appellation is approximately 27.50 hl/ha (against 35 hl/ha as the maximum allowed).

As the new year unfolds, the wine-growers of Châteauneuf-du-Pape are starting to roll out their new visual identity. The new design means to convey the diversity of the varieties and of the terroirs in the first recognized wine AC that will celebrate the centenary of its Winegrower's Association, its "syndicat", in 2023.

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