

2023 CHÂTEAU PLINCE

POMEROL

2023 VINTAGE BLEND: 85% MERLOT - 15% CABERNET FRANC

Chateau Plince Pomerol is one of those properties where modernity is synonymous with tradition. This area, in the family for over a century, has kept its authenticity while taking advantage of technological advances in a constant concern for quality.

JEAN-PIERRE MOUEIX GRANDS VINS



Appellation:	Pomerol	**Owner**:	SCEV Moreau
Vineyard size:	8.66 hectares (21.2 acres)	**Soil Types:**	Dark soil on iron pan
Viticulture:	Culture raisonnée. Vine growth management adapted to the climatic conditions		
Harvest:	Manual		
Harvest dates:	September 13th - 20th		
Winemaking:	In thermo-regulated concrete vats. Malolactic fermentation in oak barrels		
Aging:	12-18 months in oak barrels. 12-18 months in French oak barrels (1/3 new, 1/3 1 year old, 1/3 2 years old)		

HISTORY

Château Plince is situated just outside the village of Catusseau in Pomerol, and has been owned by the Moreau family for over four generations. The vineyard, planted on dark sand with an iron-rich subsoil, is made up of one block and counts Châteaux Nenin and La Pointe as its neighbors. The vineyard is tended traditionally and with great care throughout the year (leafthinning, green harvests) in order to produce optimally ripe fruit that is expressive of this terroir. After harvest, the grapes undergo a careful sorting before being transferred to thermoregulated cement tanks, where they are stored for one week of pre-fermentation maceration. Fermentation lasts for 1-2 weeks, and after 1-2 weeks of additional maceration, the wine is transferred to French oak barrels (1/3 new) for the malolactic fermentation, followed by 12-18 months of aging.

Château Plince produces a classic Pomerol with the beautiful fruit, depth and concentration typical of this appellation.

2023 VINTAGE:

After a generally mild and dry winter, punctuated by a few cold spells, the first leaves appeared on the vines on the 31th of March, which falls in line with the past ten years. A homogenous budbreak augured favorably for a promising harvest. In April and May, stormy instability combined with above average seasonal temperatures increased the mildew pressure. However, thanks to the exemplary rapid response of our vineyard teams, these attacks were adeptly countered, saving our entire crop. Flowering started early on the 23rd of May, with large quantities of pollen suggesting a harvest of remarkable amplitude. The summer was unpredictable, with episodes in June of intense storms and high temperatures that were 3°C above the seasonal average. July was relatively cool, with light but frequent rainfall. The vines maintained their lead and véraison got under way, with the first coloured berries appearing on the 25th of July. Green harvesting and meticulous grooming significantly reduced yields to foster ripening and uniformity of the crop. August got off to a fairly cool start before tipping over to an intense heatwave from the 16th to the 24th, followed by a sudden drop in temperature. Hours of sunshine were below expectations, departing from the sunny character of recent vintages. In September, a heat wave struck again until the 11th, giving way to light rainfall, which encouraged full ripening.

JAMES SUCKLING - 92-93 POINTS

This is very textural and refined with medium body and fine-grained tannins. Seamless and spreading on the palate, with a lingering, encompassing finish.

THE WINE CELLAR INSIDER - 88-90 POINTS

Incense, flowers, cherries, and spice fill nose, while the medium-bodied, palate is filled with bright, fresh, vibrant, red cherries, plums, and raspberries. This is a fresh, crisp styled, bright Pomerol. Drink from 2026-2036.

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