



CHÂTEAU BERLIQUET

SAINT-ÉMILION GRAND CRU
GRAND CRU CLASSÉ

2023 Vintage

The fruit is here. Marking the air with its flavours, blurring the line between nose and palate as it bursts from the glass. Very pure fruit, cherry notes, with a round and expressive balance. Within it, the volume, smooth and savory, of blackberry; the energy, sharp and clear, of the bramble - the sap and fruit in unison, the new creation of a vineyard orchard.

Weather conditions	—————	Winter: dry and mild.
		Spring: rather mild and damp, sometimes fresh. Nice flowering.
		Summer: contrasted. Warm and humid, cool, then warm and dry.
		Autumn: warm and sunny during the harvest.
Harvest time	—————	Merlot : 23 to 27 September
		Cabernet Franc : 4 and 5 October
Blend	—————	59% Merlot
		41% Cabernet Franc
Ageing	—————	16 to 18 months in quarries
		34% new barrels and 10 amphoras

Yield — 45 hl/ha

Alcohol level — 14%

pH — 3.53



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