



Vintage 2022

AOP Haut-Médoc

5th vintage Cru Bourgeois Exceptionnel

Property certified HVE3 in July 2018. Sustainable agriculture.

Owner: Cruse family. Manager: Armelle Cruse.

Technical Director: Gérald Verrac.

Consulting Oenologist: Axel Marchal.

The vineyard

24 hectares of AOP Haut-Médoc.

Soil type: mainly clay-limestone.

Age of the vines: the oldest parcel dates from 1959, the youngest from 2016.

The vintage

Marked by historic drought and heatwaves, it is one of the sunniest. This worked well for Le Taillan with powerful Merlots and rich, racy Cabernets. The vineyard has adapted itself to these conditions, and despite a reduced quantity, grapes were picked in a very good sanitary state on the whole property. 14.5%VOL. 85% Merlot 15% Cabernet Sauvignon.

The harvest

Took place from 15/09/22 to 30/09/22. 10 days of harvest.

Average yield of 29hl/ha.

The wine

"The 2022 vintage is paradoxical: it is excessive in its climatology but its wines are anything but excessive, they are remarkably balanced, mellow without being heavy, structured without being hard. They are brilliant wines that already give a lot of pleasure and we can already see their potential, and it is true that in a very hot vintage like 2022 we could have feared the Merlot's behaviour but we can see that here, as elsewhere in Bordeaux, Merlots have succeeded in an astonishing way. They are bursting with fruit, balance and freshness. The primeur sample is very promising. Axel Marchal.



Tasting

The colour is brilliant, a deep red with purple hues. The nose presents intense red fruit notes and an elegant woody flavour. The attack is creamy, the mid-palate, thanks to the presses' work, is continuous, dense, the tannins are coated and the whole presents a beautiful freshness. Harmony, complexity and intensity.



Millésime 2022

Notes

94-95/100 Terre de Vins

“Très expressif au nez avec ses éclatants arômes de fruits rouges et noirs, de bonbon acidulé et son boisé justement dosé, ce vin l’est tout autant en bouche, avec ses notes de cerise, cassis et framboise. Après une attaque suave, la dégustation est portée par un fabuleux et constant équilibre entre gourmandise et tension, densité et délicatesse, grâce à une matière concentrée prenant appui sur une trame droite aux tanins finement ciselés. Une pointe d’amertume et de salinité vient vivifier à point.”

92-94/100 Yves Beck

“Du Taillan 2022 se révèle avec une finesse et une subtilité que j’ai rarement observées dans les vins de cette propriété ! La symbiose entre les nuances boisées liées à l’élevage ainsi que des parfums de baies noires mûres, est bien aboutie. Crémeux en attaque, le vin cumule ampleur et charme. Ses tannins offrent de la stature tandis que l’acidité confère une agréable fraîcheur. Un vin harmonieux et convaincant. Bravo aux équipes de cette propriété !”

94-95/100 Bernard Burtschy

