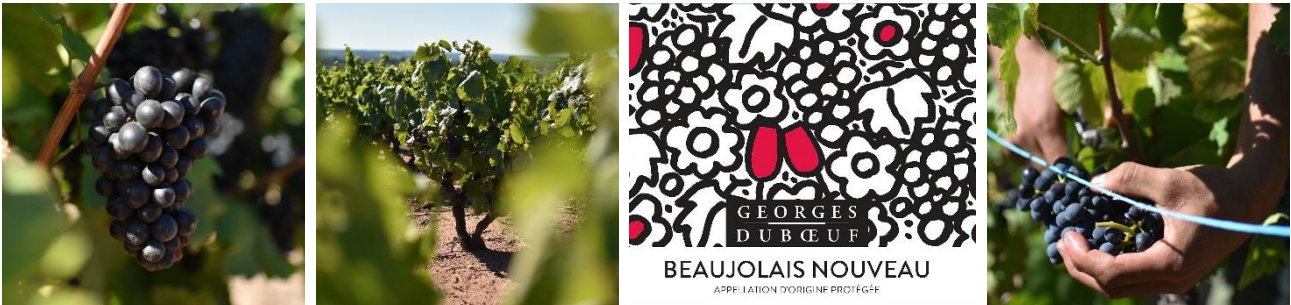


BEAUJOLAIS 2022 OVERVIEW



The first four months of 2022 were very sunny and dry but relatively cool in Beaujolais. This climate led the vines to emerge gently from winter with a slight delay, avoiding late frosts. The month of May was a real turning point. It was the hottest month ever recorded in France since 1947. Temperatures were 3°C above the seasonal average. The intense sun exposure and low rainfall allowed the **blossoming** to start quickly, and in ideal conditions, to finish at the end of May.

In June, we underwent important heat waves and storms which strongly accelerated the vegetative cycle of the vine. Thus, the stage of the **closing grape** is observed at the end of June! The **veraison**, is the step during which the berries change color. This takes place in mid-July, underlining the early character of the vintage.

The summer of 2022 was the second hottest ever recorded in France since 1900. Not a drop of rain fell from the sky, and a state of drought was declared in early August. However the vines resisted particularly well and continued to develop quickly. A few thunderstorms accompanied by hail hit certain sectors on a small and local basis.

In this context, the beginning of the **harvest began on August 17th**, almost one month before the 2021 vintage. 2003 record on August 14th remains unbroken. The grapes were full of sugar and perfectly ripe. However, the berries are small because they contain very little water.





Denis Lapalu, cellar master at Georges Duboeuf since 2003: *"The harvest started under ideal climatic conditions, the grapes were perfectly ripe and in perfect health. With high outside temperatures, we had to take special care of the grapes in order to perfectly control the fermentation process and ensure that the full potential of the vintage was expressed. The analytical parameters remind us of the excellent 2020 vintage, but with more freshness due to a better balance of acids. The first finished cuvées are very promising with a good aromatic level, a fleshy texture and coated tannins."*

Emeric Gaucher, master blender at Georges Duboeuf since 2018. *"This summer was particularly dry and hot, a sign of an early vintage. The grapes were quickly loaded with sugar. However, our partner winegrowers were patient enough to wait for optimal phenolic maturity. It means, to wait for the full maturity of the seeds and the skin of the grape, which in these hot years, is out of sync with the sugar concentration. An essential balance therefore. The harvest thus produced wines with a purity and energy typical of great Gamays. The first tastings reveal very pure, fine and elegant wines. A very nice vintage!"*



Beaujolais Nouveau: Brilliant garnet color with purple reflections. Aromas of **red berries and strawberry marmalade** emerge from the glass. **Fresh and supple** mouth with a touch of raspberry. A **tasty** Beaujolais Nouveau !

Beaujolais-Villages Nouveau : Brilliant purple-violet color. A fresh juice with intense aromas of **blackberries and cherries** embellished with flower petals. **Pure and smooth** on the palate, it reveals a silky substance. A wine of great **charm**.



To summarize, after a difficult vintage 2021 which will remain in memory for its episodes of frost and hail, the year 2022 appears diametrically opposed. The weather is once again extreme and beats many records. A summer bathed in light, heat and dryness strongly accelerated the vegetative cycle of the vine. Early and with very good maturities, 2022 should remind us of great vintages such as 2020, 2018, 2015, 2010 or 2009. Even if the raw material is excellent, we had to be very careful in our cellars during the vinification to extract all the quintessence. Today, we are happy to offer you the best wines of this harvest. Full and fruity, they offer an incomparable texture.

From a commercial point of view, the sales of Beaujolais Nouveau 2022 show interesting trends. The price increase of 2021, which was confirmed this year, does not seem to be an obstacle. Consumers are still keen to celebrate this event, even if it costs a little more. Many of you are also telling us about a new, younger generation of enthusiasts who are participating in this great celebration.

On behalf of our family and our House, we would like to thank you very warmly for all the efforts you are making in your market to celebrate the arrival of the Beaujolais Nouveaux of Georges Duboeuf on **November 17th, 2022**.

We wish you an excellent Beaujolais Nouveau evening to come!

All the best from Beaujolais,

Franck Duboeuf & Adrien Duboeuf-Lacombe.

