

教云 Ao Yun 2022 ESSENTIALS

THE VINTAGE

Our best conditions so far with evenly distributed rainfall and generous sunshine, reminding the memorable 2020, yet with an even better first half of the year. This resulted in homogeneous growth and our most qualitative harvest to date: 62% went into Ao Yun, the highest percentage so far.

VITICULTURE

Regenerative, organic and 100% handcrafted farming, with extreme level of precision down to each vine shoot and adapted to each of our 773 sub-parcels. In 2022, higher disease pressure called for the manual elimination of mildew-infected parts of bunches and the adaptation of our spray process, together with intensified efforts on shoot trimming and first-time drip irrigation to avoid excessive water constraint in autumn.

WINEMAKING

Our 35 terroir types are handled separately with a focus on slow-infusion vinification. Wines are tasted at sea level then blended at the winery at 2,600m. In 2022, only free-run wine was used while generalizing under-extraction consistently in all terroirs, to reach more purity, finesse and freshness. 60% of the wine was refined in stoneware and glass jars, the rest in barrels for 10 months, then 10 months in tank before bottling.

THE WINE

Glossy, intense ruby garnet hue. Restrained yet enticing aromas of sour cherry, raspberry, cocoa, eucalyptus and subtle rose with a marked freshness. The palate reveals a complex tapestry of ethereal fruit seamlessly integrated with fine-grained tannins, making it approachable even in its youth. Remarkable depth and intensity walking on a tight rope of splendid acidity create a sense of both power and finesse. Seemingly endless finish with an endearing saline note which naturally invites a second sip.



Ao Yun is the achievement of our dream, representing the fullest and finest expression of our terroirs.

VINEYARDS

- Altitude
2,100-2,600 meters
- Management
131 families, 31 hectares, 773 sub-parcels
- Soils
Clay w/ schist, granite, slate & limestone

TECHNICAL DATA

- Harvest time
28 Sept. - 17 Nov. (51 days long)
 - Blend
 - By village
 - 26% Xidang
 - 11% Sinong
 - 26% Shuori
 - 37% Adong
 - By varietal
 - 55% Cabernet sauvignon
 - 14% Cabernet franc
 - 17% Merlot
 - 7% Syrah
 - 7% Petit verdot
 - By plots
600 sub-parcels
 - Yield 23hl/ha
 - ABV 13.8%
 - pH 3.53
 - Total SO₂ 67 mg/L
- ## SERVICE & CELLARING
- Temp. 16°C
 - Aerating At least 1h
 - Cellaring >30 years

Meaning “flying above the clouds”, Ao Yun’s name refers to the extreme altitude of its vineyards.