



敖云

# Ao Yun

2022

VINTAGE STORY





THE VINTAGE

# *When nature knows best*

## OUR BEST CONDITIONS SO FAR

After the challenging 2021 vintage and its exceptionally (dangerously?) dry conditions, 2022 offered us both generous amounts of rain and sunshine, which we could have hardly imagined a year before.

This year, no extreme conditions to cope with, just the ideal weather which reminded us of the memorable 2020 vintage, with an even better first half of the year. Indeed, the cooler winter and providential levels of precipitation in spring enabled a more even distribution of water, providing an ideal ground for what came next: a sunny summer, drier than usual, resulting in homogeneous growth and possibly our most qualitative harvest ever.

## WITH ITS FAIR SHARE OF CHALLENGE





Higher precipitation also meant higher disease pressure and the need for us to protect our vines more intelligently. Greater efforts were also conducted on canopy management to control water constraint and ensure even ripening throughout the season.

We are proud to share this new story with you.



USUAL  
CHALLENGES

*2022*

 <p>WINTER</p>	<p>DRYNESS</p>	<p>COOLER -1.3°C under avg.</p> <p>➔</p> <p>Good vegetative rest</p>
 <p>SPRING</p>	<p>DRYNESS AND HEAT</p>	<p>IDEAL/EVEN RAINFALL &amp; COOLER 270 MM (vs 100mm on avg.)      -1°C under avg.</p> <p>➔</p> <p>No need to irrigate Homogeneous growth and harvest</p>
 <p>SUMMER</p>	<p>HUMIDITY AND CLOUDS</p>	<p>MODERATE RAINFALL &amp; SUNNIER 90 MM (vs 150mm on avg.)      +1.6°C above avg.</p> <p>➔</p> <p>Ideal level of water constraint Refined freshness</p>
 <p>AUTUMN</p>	<p>DRYNESS</p>	<p>IDEAL RAIN QUANTITY/FREQUENCY 90 MM (vs 45mm on avg.)</p> <p>➔</p> <p>Perfect ripening conditions across the four villages Finer tannic structure</p>



IN THE VINEYARD



## *Singularities*

- 31 hectares of vines divided into 773 sub-parcels
- Maintained by 131 local farming families
- Entirely handcrafted, representing 2,400h/ha/year
- Extreme level of precision down to each vine shoot
- 100% regenerative and organic viticulture
- Pre-harvest cleaning of each grape bunch

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*“At Ao Yun, there are no limits to creativity and accuracy.”*

- Maxence Dulou, Estate Director & Winemaker

## *Vintage highlights*

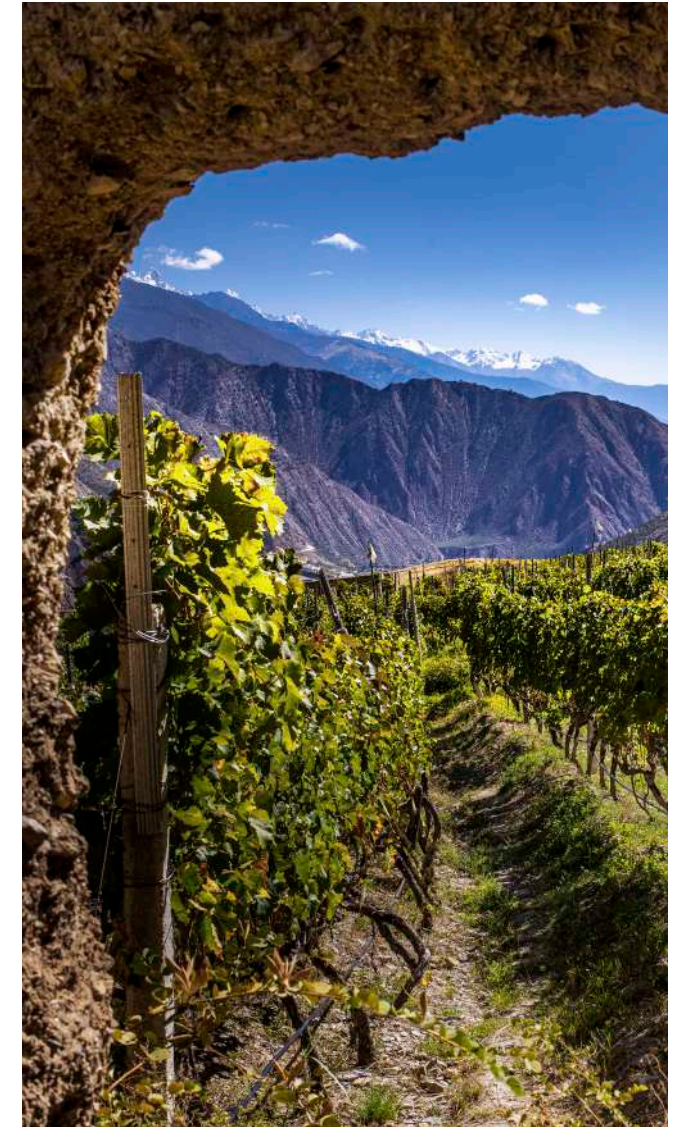
While 2022 provided us with some of the best conditions we have ever experienced, continuous adaptation was needed to make the best out of it.

### DISEASE PRESSURE

At higher altitudes, we have more wind and the air is generally drier, reducing humidity and the diseases that come with it. However, with more rainfall than we have ever witnessed this year's spring, downy mildew quickly appeared as a threat to our grapes. Following our resilient attitude, the team quickly adapted and improved its spray strategy which appeared as obsolete after a few attempts. We also implemented meticulous and manual elimination of infected parts of bunches before it could spread. The result was only 5-10% quantity loss and no impact on quality.

### EVOLUTIVE CANOPY

With the drier and sunnier summer, water deficit arrived sooner than usual, and thus canopy had to be managed in order to limit transpiration through vine leaves. By monitoring water reserves in each of our 773 sub-parcels, a second round of manual shoot trimming was conducted earlier and more intensively than previous vintages. This started before véraison (15 days earlier than usual) with a total of 40cm shoot length removed (versus 30cm usually) in each sub-parcel, as soon as its water deficit was reached. Combined with weeding which was also more intense and adapted to each sub-parcel individually. This exceptional mobilization enabled to reduce transpiration and evaporation by 40%, avoiding excessive water constraint in the autumn and leading to perfect ripening conditions.



## Vintage highlights (continued)

### ADAPTING IRRIGATION

While spring saw ideal amounts of rainfall, summer was drier than usual, which was the perfect occasion to start using our drip irrigation system, whose installation began in 2021.

Fortunately, it was ready to use this year after massive amounts of time and efforts spent on it. This new drip irrigation system enabled to bring small amounts of water only where and when necessary, for instance a few weeks before harvesting, in order to maintain the right water constraint needed for perfect grape ripening.

### THE HARVEST

28<sup>th</sup> Sept.  
- 17<sup>th</sup> Nov.

51  
days

23  
hl/ha

1.1  
kg/vine



*“With generous rainfall in the spring and its dry, sunny summer, 2022 definitely took on a European appearance, the opposite of what we are used to.”*

- Rémi Vincent, vineyard manager in 2022



IN THE WINERY

## *Singularities*

- Winery located at 2,600m of altitude (25% less oxygen)
- 773 sub-parcels regrouped into 35 terroir types, vinified separately
- Gentle cracking of grapes, not crushing, for finer tannins
- Use of stoneware and glass jars for terroir transparency
- Blending assessment done at sea level

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*“The wines won’t be a copy of Bordeaux or any other terroir. They will have distinctive aromas, flavours and aspects of balance that reflect the high altitude terroir of Shangri-La.”*

- Conclusion of Tony Jordan’s journey – November 2012

## Vintage highlights

In our constant search for purity, 2022 gave us an incredible opportunity to keep adapting our winemaking methods towards this direction.

### UNDER-EXTRACTED

In 2022, quality of raw material called for a singular decision: generalizing under-extraction consistently in wines coming from all our terroir types. This meant a focus on slow-infusion vinification regardless of the origin of grapes, reducing wine handling to the bare essentials to highlight our terroirs' differences and express the vintage more faithfully.

### NO PRESS WINE

With such exceptional weather conditions, our grapes naturally rendered perfectly satisfying levels of tannins and flavour concentration, leading us to use nothing but free run wine, running freely out of the tank by gravity after fermentation. Think about first press olive oil: this simply means more purity, finesse and freshness.

*In 2022, possibly more than ever, the wine was made mostly in the vineyard. In the winery, we simply had to interfere as little as possible.*



### REFINING / MATURATION





*Why the 2022 vintage is  
one for the books*

- Our most qualitative harvest to date: 62% went into Ao Yun, the highest percentage so far
- More refined aromas in our coolest – and most challenging – terroirs, bringing more complexity to the blend
- Greater finesse in tannins, making it approachable even in its youth
- A true reflection of its terroir enhanced by our most gentle vinification ever



MAXENCE DULOU

ESTATE DIRECTOR & WINEMAKER

[maxence.dulou@moethennessy.com](mailto:maxence.dulou@moethennessy.com)