



Cote d'Argent

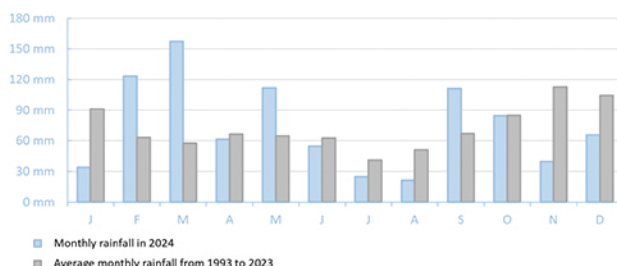
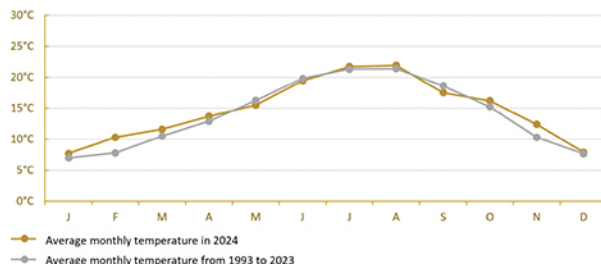
VINTAGE 2024

CLIMATIC CONDITIONS

A mild and very wet winter caused early budbreak at end-March, about a week before the thirty-year average. Though April was mostly dry, heavy rain combined with cool temperatures and moderate sunshine in May encouraged the spread of downy mildew and slowed the vine growth cycle. These challenging conditions during flowering and berry set led to some poor fruit set and shatter.

Summer brought much better weather. Hot days without excessively high temperatures alternated with cool nights, encouraging the grapes to develop their aromas and flavours and keeping them fresh. Fine weather in the first three weeks of September meant that plots could be picked as the crop reached maturity, over an unusually long period from 9 to 20 September.

2024 was a challenging vintage at the beginning and at the end of the growing season, though fortunately the weather turned fair at critical times for quality. The hot, dry and sunny summer caused a water shortage that favoured mature tannins and encouraged the synthesis of anthocyanins. From tilling in spring to harvest, committed people and highly effective technical resources kept us on the front foot and meant that we were never left having to react after the event. That fine-tuned vineyard management helped us to make fresh, highly aromatic, refined and elegant wines that perfectly illustrate the Atlantic expression of the terroirs they come from.



VINEYARD

| | |
|-----------------------|-----------------|
| Surface in production | 9 ha (22 acres) |
| Average age | 14 years |
| Types of soil | Sandy gravel |

MATURING

| | |
|-------------|----------|
| New barrels | 45% |
| Duration | 9 months |

VEGETATION CYCLE

BUDBREAK

25 March

FLOWERING

6 to 11 June

VERAISON

7 to 11 August

HARVEST

9 to 20 September

VARIETAL MIX

| | |
|-----------------|-------|
| Sauvignon Blanc | 54.5% |
| Sémillon | 33% |
| Sauvignon Gris | 12.5% |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Alcohol by volume | 12.8% |
| pH | 3.05 |
| Malolactic fermentation | 6.5% |

TASTING NOTES

Pale yellow and very clear with a glittering hue, the wine has a highly expressive nose on freshly picked vine peach aromas together with hints of citrus and white fruit. Floral notes of verbena and a touch of white pepper enhance the bouquet, while a subtle minerality conjures up the odour of stones moistened by a shower of rain after a day of summer sunshine. Dynamic and bracing on the palate, it evokes springtime with increasingly intense citrus flavours that build into an opulent and fresh body underpinned by notes of citrus peel and delicate hints of tea. Very long with a touch of salinity, the finish lingers on ripe fruit flavours.