

# CHÂTEAU BERLIQUET

SAINT-ÉMILION GRAND CRU  
GRAND CRU CLASSÉ



## 2024 Vintage

The first impression is profound — plum, intense cocoa, its bitterness. And spices, almost Rhodanian. Hints of jammy fig set against deep green base notes, with a grainy texture and sweet flavour. There is freshness too: pomegranate juice, a breath of rosemary. A vintage of great poise and character, combining concentration with radiance.

### Weather conditions

Winter: mild and rainy

Spring: cool from mid-April, frequent rainfall

Summer: summery weather from the end of July

Autumn: damp and cool

### Harvest time

Merlot: 20 to 27 September

Cabernet franc: 2 and 3 October

Malbec: 3 October

### Blend

60% Merlot

39% Cabernet Franc

1% Malbec

### Ageing

16 to 18 months in quarries

37% new barrels, 22% amphoras

Alcohol level — 13,5%

Yield — 43 hl/ha

pH — 3.37



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