

Château Le Bon Pasteur

POMEROL

2024



Director & Oenologist : Benoit PREVOT
Consultant oenologist : Michel ROLLAND
& Julien VIAUD

Scores

Yves Beck : 94-96
Jeb Dunnuck : 93-95
James Suckling : 93-94
Terre de Vins : 93-94 ❤️
Vinous : 92-94
Jane Anson : 92
DECANTER : 93
Jeff Leve : 91-93
Lin Liu : 91-92
Alexandre Ma : 91-92

The Estate

- ☞ Certified High Environmental Value, ISO 14001
- ☞ Pomerol Appellation
- ☞ Area under vine : 5,20 ha
- ☞ Soils : Gravel-clay
- ☞ Plantation Density : 7 000 plants/ha

Viticulture

- ☞ Average age of vines : 40 ans
- ☞ Sustainable viticulture, wine vineyard control
- ☞ Green harvest and leaf-thinning
- ☞ Hand picked harvest, double sorting before and after destemming
- ☞ Intra parcel selection
- ☞ Yield : 35 hl/ha

Oenologie

- ☞ Blending : 80% merlot / 20% Cabernet Franc
- ☞ Cold maceration for 5 to 7 days
- ☞ Complete vinification in 225 litre oak barrels
- ☞ Ageing in oak barrels for 12 months (50% of which are new)
- ☞ Potential Alcohol Level : 13%

Tasting

A challenge met with mastery and perseverance.

This vintage will be remembered for its significant rainfall and particularly mild winter. The 2024 is a quintessential "**winemaker's vintage**", and is also full of surprises. Its unique qualities will show favor to wine lovers.

Faced with significant challenges, the commitment of Château Le Bon Pasteur team was unwavering: **Vigilance** and **Responsiveness** were the watchwords of this vintage.

The growing cycle of the vines reflected these contrasting climatic conditions :

* Budburst : from the 20th of March, under uniform conditions

* Flowering: First flowers on the 21st of May, with mid-flowering on the 5th of June

* Veraison (color change): From the 29th of July onward, in a more favorable climate

The months of July and August proved to be redeeming !

To quote a famous winegrowers line, "August makes the must.", this popular and long-standing belief was more true than ever in 2024.

This challenging harvest took place from September 24th to October 5th.

Our technique of micro-vinification in barrels reveals the excellent potential of our terroir, thanks to a rigorous and meticulous intra-plot selection.

Château Le Bon Pasteur 2024 is distinguished by its remarkable freshness, mastered concentration, and precise fruit expression.

A seductive, flavoursome and well-balanced wine, crafted for pleasure !

Benoît Prévot, Director and Oenologist