



2024

GROWING SEASON WEATHER CONDITIONS OF THE VINTAGE

After a relatively dry and sunny autumn in 2023 ideal for completing post-harvest work, the 2024 meteorological winter began with mild conditions in December. A marked drop in temperatures followed in January and extended into spring, resulting in a slightly delayed budburst, which helped reduce the risk of early frost damage. Spring was variable, alternating between rainy episodes and sudden warm spells. This contrast stimulated vegetative growth but also required increased vigilance against disease, particularly mildew and powdery mildew, from the earliest phenological stages. Summer brought similarly shifting conditions, with intermittent heat followed by rainfall. While this alternation complicated vineyard management, it also helped maintain good soil moisture balance. Fortunately, late August saw a notable improvement in the weather: the return of more stable and sunny conditions allowed for a steady and well-controlled ripening of the berries, suggesting promising quality potential for the harvest.

THE CELLARMASTER'S VIEW

Despite a demanding growing season, we harvested healthy and concentrated grapes. The more stable weather windows at the end of summer allowed us to harvest each plot at optimal maturity. This vintage required a great capacity for adaptation, in the face of particularly rainy and unstable weather throughout the season, including during the harvest period. Through careful observation of our plots and precise interventions, we managed to preserve the qualitative potential of the fruit. Vinification was conducted with great care (soft extraction), aiming to respect the integrity of the fruit and express the identity of each terroir. Post-fermentation maceration added roundness and volume to wines that are already harmonious and expressive.

Harvest date : Merlot 23 September to 27 September

Cabernet Sauvignon 30 September to 5 October

Petit Verdot 28 an 29 September

Blend : 35% Merlot,

55% Cabernet Sauvignon,

10% Petit Verdot

Ageing : 92% in barrels (50% new oak, 50% one year old barrels), 8% in amphora

Length of aging : 16 months

Appellation : Moulis-en-Médoc

Owner : Familles Gommer, Pen

Consultant : Hubert de Bouïard

Vineyard location : Grand Poujeaux

Surface : 25 hectares

Type of soil : Garonne Gravel (Gunz period)

Grape composition : 50% Merlot-45% Cabernet

Sauvignon-5% Petit Verdot

Average age of vines : 34 years

Pruning system : Guyot double Médocaine

De-leaving : yes

Crop thinning : yes

Harvest method : by hand and in small crates

Harvest reception : Manual harvesting in small crates Grape Reception: Manual sorting in crates, vibrating sorting table, double manual sorting, optical sorter

