



CLOS HAUT-PEYRAGUEY

VINTAGE 2024

 Winter: mild

 Spring: cool and damp

 Summer: humid with scattered sunny spells

 Harvest from 19 Sept. to 16 Oct.

YIELD
14 hl/ha

BLEND



- 80% Sémillon
- 20% Sauv. Blanc

APPELLATION
AOC Sauternes

SURFACE
6 ha

GRAPE VARIETIES

70% Sémillon ■
30% Sauv. Blanc ■



AGEING



90% in barrels
(1/3 of which is new oak)



10% in various containers
(stoneware, concrete, stainless steel)

BOTTLING
Spring 2026

SOIL TYPE
Gravelly sandy soil on clay subsoil

DENSITY
6 600 vines per ha

AGE OF VINES
42 years

TASTING



Pale yellow colour with a bright disk and golden hints.



Floral notes intertwined with white and exotic fruits aromas.



The mouth is fresh with an elegant tension and reveals a high and complex aromatic palate.

OUR COMMITMENTS



