

CHÂTEAU
Croix de Labrie
SAINT-ÉMILION GRAND CRU CLASSÉ
2024



Vigneronne Vintage : « Olympique, Brillant »

Fruity, aromatic, precise, pure, silky, round, fresh, balanced and very long.



Saint-Émilion Grand Cru Classé, the micro-parcels of Château Croix de Labrie cover a total surface area of 5.1672 hectares.

The vines are cultivated in organic farming, biodynamics, and agroecology, managed in a Burgundian style—a tailored approach based on climate, terroir, and location. Plateau of St. Christophe des Bardes: Limestone plateau with asteries limestone and clay locations: Rochemon, Peymouton, Echères. Lower slopes of Pavie: Clay-limestone brunisol with iron deposits area: Badon, and Le Cateau: gravel, clay, blue clay soils.

> A warm autumn followed by a humid winter, with a frost episode from April 19 to 23, which had no impact thanks to our constant presence in the vineyards.

> A warm and humid spring, requiring heightened vigilance and meticulous attention in our vineyards. Our work in biodynamics and organic farming, combined with rigorous preventive care, yielded excellent results.

Leaf thinning on the sunrise side, aligned with our vineyard management choices and daily presence, proved beneficial. Additional leaf thinning on the sunset side was performed after veraison to optimize air circulation, light exposure, and ripening. Committed to soil vitality, we paid great attention to cover crops, favoring vine weaving over trimming and minimizing interventions to preserve soil moisture and freshness.

> A sunny, dry summer without extreme heatwaves led to uniform veraison and refined

grape maturity on our clay-limestone terroirs.

Harvests began with lower yields but exceptionally healthy grapes at perfect maturity, with remarkable vibrancy.

A strict and meticulous selection process was applied, involving five sorting stages (in the vineyard, Dream Tech sorting, vibrating sorting table, density sorting, and manual sorting) to collect only the finest grapes—our vineyard's "caviar."

Ripe seeds, a perfect balance between alcohol and pH, and an aromatic spectrum reflecting the fruit's preservation at every stage. Fresh red fruit aromas of blackcurrant and blueberry intertwine with floral notes and a stunning expression of the limestone plateau—hallmarks of Château Croix de Labrie wines.

The 2024 vintage is Olympian, as we never wavered in our efforts, and Brilliant for its precision, purity, aromatic depth, freshness, balance, elegance, complexity, and exceptionally long, fresh finish.

«On the palate, the wine is fruity, elegant, fresh, refined, and silky. It reveals notes of blackberry, crushed blackcurrant, wild raspberry, small red berries, and fresh blueberry. As it evolves, the wine remains brilliant, rich, full-bodied, pure, and chiselled, retaining its mineral framework with finesse and elegance. The velvety texture merges with a joyful energy and sapidity. A remarkably long and fresh finish enhances its irresistible appeal and gourmandise.»

Axelle & Pierre Courdurié,
Artisans Vignerons.

Harvest	25 & 26 September Merlot Le Cateau et Badon; 28 & 29 September Merlot Plateau ; 8 October Cabernet Sauvignon, Cabernet Franc
Blend	80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc (vines over 60 years old with century-old Cabernet Sauvignon on which we make our own massale selection)
Ageing	80% barrels 225 litres (70% new barrel 30% 1 wine barrel) 20% large cask: foudre et demi-muids
Production	14000 bottles PH : 3,38 13,50% alc by vol

PRESS :

97-98 XL Wine « Digne d'un 1^{er} »
97-98 VertdeVin
96-97 James Suckling « Incredible » TOP 15 Bordeaux
96-97 Thomas Boxberger TOP 10 Bordeaux
95-96 Yves Beck Top 15 right bank
94-95+ Jeb Dunnuck TOP 30 Bordeaux
95+ Forbes Magazine
95 JM Quarin TOP 10 Bordeaux
94-95+ Colin Haye TOP 10 Right Bank
94-95 Jeff Leve
93-95 Lisa Perrotti
93-95 Alexandre Ma
93-94 Vinous « Gorgeous » Galloni Top 20 right Bank
94 Jane Anson
92-94 Le Figaro TOP 25 Right Bank

