

VINTAGE CLIMATE CONDITIONS

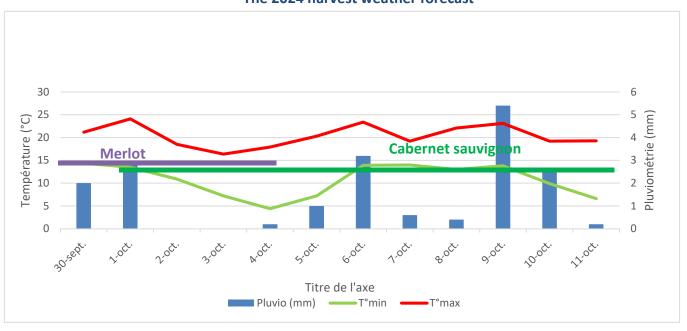
One of the particularities of this 2024 vintage lies in the length of its cycle, beginning with a very early bud break for the Merlots on March 18th and for the Cabernet Sauvignons on March 26th.

After a warm and dry start to April, which boosted the vines, the months of May and June were particularly rainy and accompanied by low sunshine, which led to a slowdown in vine development.

In connection with the sustained establishment of these humid conditions, we are seeing historically high mildew pressure in the vineyard. As a result, the frequency of phytosanitary treatment renewals is very tight, and viticultural practices are particularly meticulous for this 2024 vintage (leaf removal on both sides, extensive de-budding, etc.).

Flowering begins late, on May 28th for the Merlots and on June 5th for the Cabernet Sauvignons, and lasts about ten days. In July, cool, humid conditions contribute to maintaining strong mildew pressure, accentuating coulure phenomena, particularly on the Merlots. Only the onset of warm, dry conditions in mid-July can curb the fungal kinetics. Veraison, which lasts from August 5th to August 30th, confirms the forecast of a late vintage for 2024.

September is also marked by significant rainfall, impacting the sugar concentration in the grapes. Despite this, the health status remained good and allowed for good phenolic maturity with good quality tannins and very fruity and varietal aromas. The 2024 harvest, exceptionally late compared to previous vintages, ultimately took place in "good conditions".



The 2024 harvest weather forecast







2024

HARVEST DATES

Merlot from september 30 to octobre 4, 2024 Cabernet Sauvignon from octobre 1 to octobre 11, 2024

BLEND

Cabernet Sauvignon 90 % Merlot 10 %

TECHNICAL DETAILS

Classification CRU BOURGEOIS EXCEPTIONNEL

Appellation Margaux
Margaux AOP Surface 53 hectares

Terroir Deep gravel and outcropping marl

Planting density 6 700 vines / ha

Yield 35 hl/ha Average vines age 35 years

Cultivation practices Sustainable plant protection (no botrytis control, no insecticides)

Leaf thinning

Fertilization and top dressing adapted to each plot.

Mechanical soil maintenance

Grape tasting in the plot before harvest

Vinifications Fermentation in temperature-controlled stainless steel vats

Controlled extraction (R'pulse)

Selecting the pressing qualities through barrel tasting

Vatting time 3 to 4 weeks

Aging 100% in French oak barrels (45% new, 40% 1 wine, 15% 2 wine)

TAV 13 % vol pH 3.66

Production 150 000 bottles (environ)

Bottled date Spring 2025

TASTING (mach 2025)

ASPECT

The wine has an intense garnet red color. The wine is clear and bright.

NOSE

The initial nose reveals an aromatic bouquet strongly reminiscent of Cabernet Sauvignon, with varietal notes of blackcurrant buds and spices. After swirling, the wine develops aromas of red fruits (morello cherry, blackberry).

PALATE

The attack is fresh and chiseled. The mid-palate is dense and presents a velvety texture with supple tannins. The finish is marked by red fruits with notes of eucalyptus, which prolongs the tasting.

