



CHÂTEAU
Kirwan

GRAND CRU CLASSÉ EN 1855
MARGAUX

2024

10 *days of harvest*
sept 24-oct 8

5100 *hours of picking / sorting*

27 *hl /ha yield*

IPT: 65

pH: 3.50

Alc: 13%



68% *Cabernet Sauvignon*

18% *Merlot*

8% *Cabernet Franc*

5% *Petit Verdot*

1% *Carménère*

blending carried out in late February 2025

2024: Better late than... and more pleasure at the end

What happened to global warming?

2024 is a late vintage, compared with 2023 and 2022, which are better classified as cool vintages.

After a **very wet spring**, requiring constant efforts to prevent downy mildew from developing, **dry weather set in from the end of June until the end of August.**

Veraison began at the end of July and progressed slowly in August, as temperatures and sunshine were not high. Similarly, there is little temperature variation between night and day. Nonetheless, **water stress appeared in August, which was very beneficial to the development of the tannins in the pips and skins.**

Ripening was slow, as September began with rain and cool temperatures. It was only from

10 September that dry conditions allowed the Merlot grapes to finish ripening, and they were picked on **Tuesday 24 September.**

The Cabernets and Petit Verdot had to wait until October to be picked. Their berries are more resistant to damp and downy mildew, smaller than those of the Merlot, and their **skins are much richer in both aromatic and phenolic terms. The pips are ripe without any vegetal notes.**

2024 is a vintage of terroir. The climate, far from being hot and sunny, had little impact on the vintage, apart from making it very fresh. The **gravelly terroirs of our Terrace 4 were able to fully express their capacity to absorb rainfall and create the water stress so important for ripening.**

Easy to run vinification

The **simultaneous alcoholic and malolactic fermentations contribute to the wine's freshness and aromatic purity**. Helped by the R'pulse, extraction is gentle and perfectly controlled.

The **balance between alcohol, acidity and tannins** gives the wines a **juicy character** that makes this vintage so attractive.

The entire harvest has been in barrels since the end of October. **After several tasting sessions, the quality of the Cabernets and Petit Verdot was confirmed.**

We will make sure that the ageing (only 33% new barrels) does not leave its mark on the wine, while at the same time enriching it.

2024 has all the hallmarks of a modern wine

A bright, attractive red, with a nose of fresh red fruit that makes you want to bite into it. On the palate, it's the elegance of a Margaux, a basket of fruit just slightly macerated for added juiciness. There's blackberry, blackcurrant and redcurrant, but also a floral character brought by Cabernet Franc. The tannins are precise and well-coated, giving the wine a long finish. This length on the palate is also aromatic, contributing to the modern, gourmet character of the vintage.



digital info vintage 2024



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