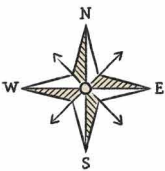


LA GARONNE



CHÂTEAU LAFaurie-PEYRAGUEY

1^{ER} GRAND CRU CLASSÉ
SAUTERNES





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MILLÉSIME – VINTAGE 2024



ASSEMBLAGE — GRAPE VARIETIES

100 % Sémillon

DATES DE RÉCOLTE — HARVEST

For the sweet wines, the harvest began on 18 September and lasted for a month.

SURFACE

18 hectares under vine

RENDEMENTS — YIELD

12 hl/ha

DURÉE DE FERMENTATION — FERMENTATION PERIOD

20 jours en fûts de chêne français de 225 litres

20 days in French oak barrels of 225 litres

ÉLEVAGE — MATURING

9 mois en barriques de chêne français et 9 mois en cuve inox

9 months in French oak barrels and 9 months in stainless steel vats

PRODUCTION

28 000 bouteilles – 28,000 bottles

2024 was a year of many challenges! Unpredictable weather conditions, high humidity levels and severe mildew pressure. In spite of it all, the vines were very well looked after and we ended up with a happy, healthy harvest. The harvest schedule was meticulously planned, with three waves of picking: the heavy rain in early September allowed Botrytis to develop. We then had 5 or 6 days of warm, dry, windy weather which helped the noble rot to spread and become more concentrated, followed by 3 or 4 days of fine weather which allowed us to start picking. We then had another

week of rain, 4-5 days of fine conditions allowing for greater concentration, and then 3-4 days of sunshine during the harvest. That pattern was then repeated for a third time. A pleasingly musical rhythm for an aromatic, elegant, finely-balanced vintage.

Simon Deleporte, Head Winemaker at Château Lafaurie-Peyraguey: "We've never seen anything like it at Lafaurie-Peyraguey! In 2024, we picked the dry white grapes in the morning and started harvesting the sweet grapes that very same afternoon..."