

2024 VINTAGE



The 2024 vintage  
weather conditions



Pavillon Blanc  
du Château Margaux 2024



Pavillon Rouge  
du Château Margaux 2024



Château Margaux 2024





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Vintage





## The 2024 vintage weather conditions

Weather factors impacting the 2024 vintage began in 2023 with exceptional amounts of rain. From autumn onwards, there was an unusually intense accumulation of rainfall for several months. Between the 18<sup>th</sup> of October and the 28<sup>th</sup> of March, more than 1,000 mm of rain fell in the vineyard, surpassing the previous record for rainiest vintage by 300 mm. With mild winter temperatures, 3°C higher than historical averages in March, the abundance of water and warmth provided ideal conditions for the vines to start their growth cycle well ahead of schedule. Bud break occurred between the 22<sup>nd</sup> and 25<sup>th</sup> of March, 7 to 10 days earlier than in recent years. However, the wet weather continued, setting the pace for the entire growing season.

While some past great vintages, such as 2000, had similar rainfall, what set 2024 apart was the frequency of rainy days. Access to the plots became a constant challenge, and the omnipresent threat of downy mildew meant that teams had to remain vigilant at all times.

In this challenging context, flowering was slightly delayed, spanning from the 31<sup>st</sup> of May to the 7<sup>th</sup> of June. Véraison, when the grapes change colour, took place between the 9<sup>th</sup> and 23<sup>rd</sup> of August, and was reminiscent of vintages such as 2014 and 2016, confirming a growth cycle significantly influenced by wet weather.

Faced with these conditions, the vines reacted in contrasting fashions. Plots with very cool, deep soil suffered from downy mildew, particularly affecting the volumes destined for our third wine, Margaux du Château Margaux. Conversely, our gravelly terroirs, with better drainage and earlier ripening, were able to preserve their potential and produce some of the finest grapes of the vintage.

While the weather conditions put the vines to the test, they did not compromise the exacting standards and precision with which our teams work on every Château Margaux vintage. With an average yield of 30 hl/ha, the sorting carried out by our pickers in the vineyards was more rigorous than ever, highlighting the most resilient terroirs and offering an optimal balance between concentration and finesse.







## Pavillon Blanc du Château Margaux 2024

The Pavillon Blanc harvest took place between the 2<sup>nd</sup> and 8<sup>th</sup> of September, slightly later than in recent years. Harvest conditions were ideal, with no health issues in the vineyard, enabling us to harvest at a calm, steady pace. The mild summer temperatures and absence of heat spikes favoured gradual ripening, preserving the balance between freshness and concentration. As always, our teams started early in the morning to harvest the berries at the coolest possible temperatures for optimal preservation of their aromas and flavours. On our 11 hectares dedicated to sauvignon blanc, plot selection plays a key role in the wine's production.





All our white grape plots are harvested and vinified separately in the modern winery designed by Norman Foster. Conceived to combine precision and excellence, these winemaking facilities allow each batch to be treated with meticulous care, further refining our quest to achieve the purest possible expression of sauvignon blanc.

In our pursuit of perfection, we have applied even more rigorous standards. In recent years, less than half of the harvest has been used for Pavillon Blanc du Château Margaux with the remainder going to the Pavillon Blanc Second Vin. This enables us to further refine the Pavillon Blanc style.







## Pavillon Rouge du Château Margaux 2024

Pavillon Rouge 2024 is once again a faithful expression of the terroir and our demanding standards. It represents 28% of the harvest, reflecting the rigorous selection we make every year.

The vintage's weather conditions particularly favoured the plots dedicated to the Grand Vin and Pavillon Rouge. Located on the best-drained terroirs, less prone to excess humidity, these vines were more resistant to the heavy rain and outbreaks of downy mildew, which mainly affected the cooler, deeper soils. Furthermore, the cabernet sauvignon, the predominant grape variety in our blend, proved to be more resilient to these conditions than the merlot.



The Pavillon Rouge 2024 blend is 77% cabernet sauvignon, giving it structure and length, accompanied by 11% merlot, 9% cabernet franc and 3% petit verdot. This vintage stands out for its freshness, with a subtle harmony between liveliness and roundness, and particularly silky tannins. The wine's complex aromatic expression offers superb precision, making it both refined and intense.





## Château Margaux 2024

The production of Château Margaux 2024 required constant attention. This particularly technical vintage demanded heightened precision all the way through to the harvests, in which every decision played a vital role in preserving the balance and aromatic purity that characterise the Grand Vin.

Harvesting conditions were not ideal, with several rainy spells punctuating the picking. Despite the risk of botrytis, we maintained our commitment to wait for each plot to reach optimal ripeness, so as to preserve and fully express the identity of the terroir. The harvests took place in two stages: from the 23<sup>rd</sup> to 29<sup>th</sup> of September with a reduced team, then from the 30<sup>th</sup> of September to the 8<sup>th</sup> of October with all of our pickers mobilised.

The Château Margaux 2024 Grand Vin represents 46% of the harvest, a slightly higher percentage than in previous years. This was due to the best cabernet sauvignon plots which, being less susceptible to downy mildew, produced the vineyard's highest yields.

The blend, true to Château Margaux's identity, is dominated by 93% cabernet sauvignon, giving it structure and depth. The remainder is made up of 5% merlot, 1% cabernet franc and 1% petit verdot, enriching its aromatic complexity and refining its balance.

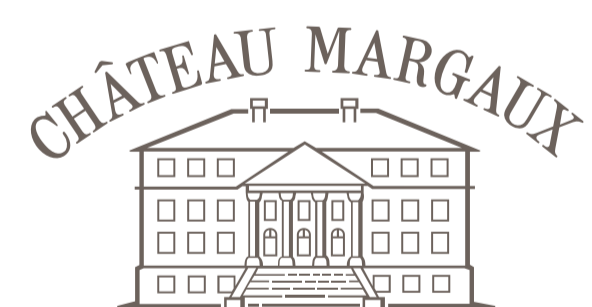




This vintage stands out for its wonderful finesse, lively freshness and elegant tannins. Its delicate, refined aromatic expression perfectly reflects the precision and purity we seek in our wines.

The Château Margaux 2024 Grand Vin illustrates once again the extraordinary capacity of our terroir to express, even in the most challenging years, exceptional grandeur and timeless elegance.





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