



CHÂTEAU

MARQUIS D'ALESME

MARGAUX

3^{ÈME} GRAND CRU CLASSÉ

2024 ETHEREAL

Like a slender, light-footed tightrope walker, 2024 trod a careful path between the whims of the sky and the challenges it raised. Throughout their growth period, Mother Nature imbued our vines with vibrant tension, which meant that a precise interpretation of the state of the vineyard had to be carried out from day to day. We had to capture the exact moment when each parcel reached maturity to transform the delicate berries into expressive and accomplished wines.

In the vat room, we focused more than ever on painstaking vinification at relatively low temperatures (18 - 25°C) and opted for short maceration and fermentation times (only 15 days) to reveal the aromatic brilliance and purity of the fruit. This elegant vintage reflects the character of our terroirs. Beautifully balanced fruity and floral notes intertwine, producing wines, which, although refined, are immediately accessible and in tune with the zeitgeist.

VINTAGE 2024



EN PRIMEUR

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SURFACE OF PRODUCTION

14 ha

HARVEST

Merlot

Sept. 24th to Oct. 02nd

Cabernet Sauvignon

Sept. 30th to Oct. 09th

Cabernet Franc

Oct. 02nd and Oct. 07th

Petit Verdot

Oct. 04th and Oct. 08th

100% manual

PLANTATION

60% Cabernet Sauvignon

30% Merlot

5% Petit Verdot

5% Cabernet Franc



VINIFICATION

Wooden and stainless steel,
thermoregulated flattened
cone-shaped vats, 80hl
concrete vats, 55hl

YIELD

35 hl/ha

AGEING

55% of new barrels,
45% of one wine,
french oak,
14 months

ALCOHOL LEVEL

≈ 13.00 %

PH

≈ 3.65

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EN PRIMEUR