



# CHÂTEAU PAPE CLÉMENT

## VINTAGE 2024



Winter: cold and very wet



Spring: cool and damp



Summer: hot and dry



Harvest from 23 Sept. to 11 Oct.

### APPELLATION

AOC Pessac-Léognan

### SURFACE

64 ha

### GRAPE VARIETIES

53% Merlot ■  
44% Cab. Sauv. ■  
2% Petit Verdot ■  
1% Cab. Franc ■



### SOIL TYPE

Pyrenean clay-gravel layer

### DENSITY

8 000 vines per ha

### AGE OF VINES

29 years

### YIELD

42 hl/ha

### BLEND



■ 53% Cab. Sauv.  
■ 45% Merlot  
■ 1% Cab. Franc  
■ 1% Petit Verdot

### AGEING



70% in barrels  
(of which 2/3 new oak)



15% in foudres



15% in various containers  
(ceramic eggs, concrete, stainless steel)

### BOTTLING

Summer 2026

### TASTING



Deep dark colour with brilliance.



Bright nose with intense and complex red fruits notes.



Fruit forward and elegant on the palate, with light spicy and smoky notes.

### OUR COMMITMENTS

