

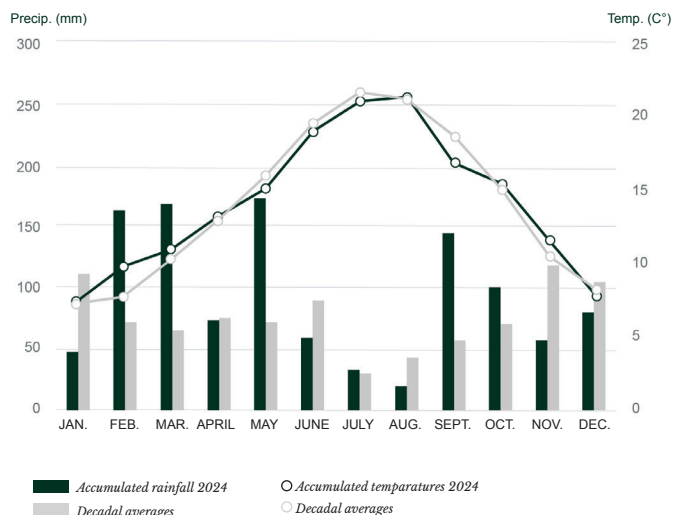
Château Pédesclaux

2024



TEMPERATURES AND PRECIPITATION IN PAUILLAC IN 2024

Comparison of temperatures and rainfall with normal values.



HARVEST

Merlot : from 24/09/2024 to 30/09/2024
Cabernet franc : from 28/09/2024 to 05/10/2024
Petit Verdot : from 28/09/2024 to 19/10/2024
Cabernet-Sauvignon : from 28/09/2024 to 07/10/2024

BLEND	CH PÉDESCLAUX	FLEUR DE PÉDESCLAUX
Cabernet-Sauvignon	68%	46%
Merlot	21%	34%
Cabernet franc	10%	9%
Petit Verdot	1%	11%
New barrels	50%	30%
CHEMICAL PROPERTIES	CH PÉDESCLAUX	FLEUR DE PÉDESCLAUX
% Alcohol	13	12.90
Acidity (g/l)	3.78	3.78
pH	3.66	3.66
TPI	55	57

A vineyard put to the test

The agroecological practices we implemented in the vineyard helped balance the excesses of this high-pressure vintage. Encouraged by widespread cover crops, the vitality of our soils enhanced their macroporosity, providing roots with ample air. Tailored manual work was carried out on each plot to support the vines throughout the season. Gentle pruning and precise leaf thinning increased the airflow between grape clusters, allowing them to ripen evenly. A particularly high canopy also allowed us to get the best out of this vintage, which was greatly influenced by the oceanic climate. All these minute details made a significant difference in a vintage that left no room for error.

An Olympic vintage

Thanks to the unwavering commitment of our teams, we stayed true to our values and conducted only organic viticulture throughout this extraordinary season. Five years after committing to these practices in 2019, Château Pédesclaux 2024 will be our third certified-organic vintage. Spring saw significant coulure, which impacted yields but did not compromise grape quality. Compared to the ten-year average, véraison was delayed due to cooler conditions. The height of summer saw a slow and steady ripening of the grapes, supported by average rainfall and moderate temperatures. The redeeming month of August alternated between sunny days and cool nights, encouraging excellent phenolic maturity.

Harvesting against the clock

Harvest began on 25th September for the Merlots and concluded on 7th October with our old Cabernet Sauvignon plots. Despite a tight picking schedule, we conducted intra-parcel selections to isolate lots by their terroir. Our responsive approach ensured that each lot was picked at the ideal moment without compromising its expression.

A methodical vinification

In 2024, optical sorting was a key asset in managing the fast-paced harvest. This qualitative grape selection allowed the full potential of each terroir to be expressed. The vinification process was demanding, requiring unwavering commitment from our teams at every stage. Our entirely gravity-led approach to winemaking proved particularly valuable in achieving balance in this inherently firm vintage. A tailored vinification of each vat allowed precise extraction and encouraged a pure expression of our terroirs. The structured Cabernets opened up quickly, while the slightly longer maceration of the Merlots enhanced their richness and sapidity.

A vintage shaped by “Cabernisation”

In 2024, Cabernets take centre stage, defining the character of both Fleur de Pédesclaux and Château Pédesclaux. These blends reflect the «Cabernisation» strategy pursued by our team over the last 15 years. The great gravel terroirs of Pauillac elevate the expression of our Cabernet Sauvignon – refined, dense, and structured. The Cabernet Francs, planted on early-ripening clay-limestone slopes, contribute fine-grained tannins and a rare purity of fruit. The Merlots, primarily from clay-limestone soils, reveal juicy, fresh fruit notes. Finally, a touch of Petit Verdot in both cuvées lends a unique floral expression.

