

SAINT-EMILION GRAND CRU



CHATEAU

PIERRE 1<sup>er</sup>

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## 2024

Thanks to the vigilance and expertise of our team, we successfully avoided mildew, notably through treatments carried out at night.

The first half of September, marked by alternating rain, sunshine, and cool nights, led us to intensify our work in the vineyard to ensure optimal grape maturation. The harvest, abundant (45 hl/ha), healthy, and **remarkably homogeneous**, offers a balanced vintage with no excess. The vinification focused on achieving controlled concentration, avoiding both fluidity and rusticity, another acrobatic feat!



### VARIETIES

75% de Merlot

25% de Cabernet franc



### SOIL AND SUB-SOIL TYPES

Sand, sandy clay and sandy clay on gravel.

This diversity of sub-soil protects the vines from severe hydric stress in all but the hottest years.



### PRODUCTION

50 000 bottles



### CELLARING

Between 8 and 12 years

### COMMENTS

An expressive, balanced, and aromatic texture, with a pronounced mid-palate and a smooth, relatively long finish.



### FLAVOUR ANALYSIS

On the palate, the wine is:

Light / **Moderate** / Powerful



Persistance des saveurs:

A short time / **A moderate time** / A long



Texture:

Thin / **Supple** / Rich / Unctuous

