



CHÂTEAU POUJEAUX

VINTAGE 2024

Balancing act Vintage!

OWNER Famille Philippe Cuvelier
MANAGING DIRECTOR Matthieu Cuvelier
DIRECTOR Christophe Labenne
CONSULTANTS Derenoncourt Consultants

VINEYARD

APPELLATION Moulis-en-Médoc
LOCATION Gravel Ridge of Grand Poujeaux
SURFACE AREA 72 hectares (177.8 acres)
SOIL TYPE Günz-era gravel
GRAPE COMPOSITION 50% Cabernet Sauvignon
40% Merlot
05% Cabernet Franc
05% Petit Verdot
PLANTING DENSITY Between 8,333 and 10,000 vines per hectare
AVERAGE AGE OF THE VINES 30 years

2024 VINTAGE

HARVEST Rather late, from 27th September to 9th October 2024
SORTING/RECEPTION Manual and mechanical
BLEND 50% Cabernet Sauvignon
35% Merlot
15% Petit Verdot
VINIFICATION Whole-berry fermentation in 51 temperature-controlled stainless steel, wooden, and concrete vats, with capacities adapted to parcel selections. Extraction through pump-overs, maceration for 20 to 25 days
AGEING 33% new barrels - 67% one- and two-year-old barrels
12 months of aging
ANALYSIS Alc. 12,5% vol - pH 3,85
PRODUCTION 33 hl/ha - 210,000 bottles