

FICHE TECHNIQUE Château de PRESSAC 2024

Vineyard :

- **Surface area in production in 2018:** 39.0415 ha
- **2024 Production :** 1 462 hl

Sustainable culture, sexual confusion, ploughing of the soil, debudding, deleafing, thinning out of the vines.

Date of picking :

- **Malbec :** 09/30
- **Merlots :** from 09/25 to 10/07
- **Cabernets-Francis :** from 10/08 to 10/10
- **Cabernets-Sauvignons :** 10/11
- **Carmenères :** 10/11
- **Petit Verdot :** 10/11

Picking by hand in small crates, double sorting (vibrating table, Tribaie (density) and Qualibaie (size)), gravitational filing, 20 % whole bunch, « remontages doux » (smooth pumping over) and/or « délestages » (rack and return), long vatting (21 to 26 days in 2018), malolactic fermentation partly made in new barrels.

2024 vintage production :

● Château de Pressac - Saint Emilion Grand Cru Classé:

Anticipated blend:

67.2% Merlot
18.3% Cabernet-Franc
10.4% Cabernet-Sauvignon
1.3% Malbec (Noir de Pressac)
1.8% Carmenère

Quantity : 115 000 blles environ (9 583 cases)

Ageing 16 to 18 months : 93 % in barrels (40 % new, 63 % 225l, 40 % 500l),

7 % amphoras

● Château Tour de PRESSAC - Saint Emilion Grand Cru

Anticipated blend:

85% Merlot
5 % Cabernet-Franc
5% Cabernet-Sauvignon
2% Malbec (Noir de Pressac)
2% Carmenère
1% Petit Verdot

Quantity : 47 000 bottles (3 916 caisses)

Ageing 16 to 18 months : 20 % in barrels and 80 % in vats

• **La Rose de Lisse - Saint Emilion Grand Cru (3rd wine)**

Anticipated blend::

80 Merlot

10 Cabernet Franc

10 Cabernet Sauvignon

Quantity : 41 Tx – 49 200 bottles (4 100 caisses)

Ageing 14 à 16 months : 100 % vat