



PICHON COMTESSE

RÉSERVE

2024

AFTER THE RAIN...

Record rainfall. Unprecedented amounts of mildew. More shot berries than ever before... the signs all seemed to suggest that 2024 would be a vintage to forget. But that would be a huge mistake!!! Don't let anybody tell you what this wine is or isn't; let it speak for itself... Just like 1988, 1998 and 2008, all vintages which revealed their true value in the fullness of time. Noble and refined, the 2024 is far more subtle and complex than expected. It has weathered the storms and braved the onslaught of hostile conditions, putting the

perseverance of our team to the test. Fortunately, those few weeks of warm, dry weather during the summer were enough to save the vintage. The temperatures were hardly tropical, but high enough to ripen the grapes!!! 2024 Pichon Comtesse Réserve is ready to make its way in the world; ready to meet you, ready to face the light!

Because after the rain... the sun will always shine!

— NICOLAS GLUMINEAU

THE WINE

YIELD

20 HL/H

ALCOHOL

12.7% VOL.

PH

3.7

PRESS WINES

12%

VINIFICATION

VINEYARD PLOTS VINIFICATION

VATTING BY GRAVITY

CONICAL STAINLESS STEEL VATS

WITH THERMOREGULATION

AGEING

OAK BARREL: **12 MONTHS**

50% NEW OAK

LONG MEDIUM HEAT

TRADITIONAL RACKING "À L'ESQUIVE"

EGG WHITE FINING

BLEND

72%
CABERNET-
SAUVIGNON

24%
MERLOT

4%
CABERNET
FRANC

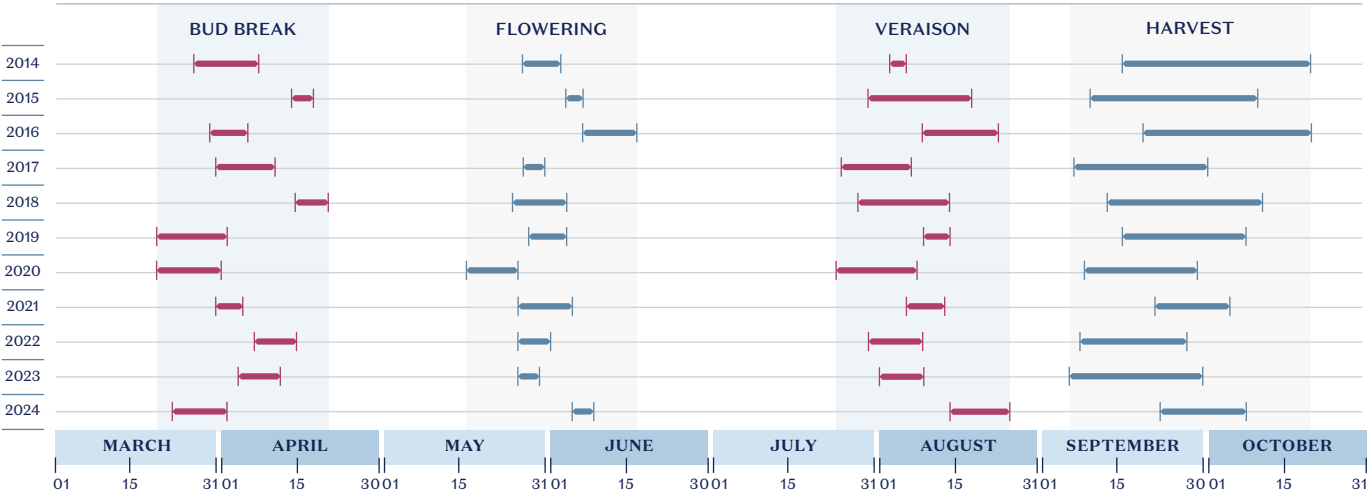
TASTING NOTES

Starts out very floral with fresh notes of pink roses and peony, going on to reveal sweeter aromas of redcurrant and citron, accompanied by powdery and spicy notes of sandalwood.

Round and delicious on the palate, underpinned by delicate vanilla and oak nuances. Ethereal and mineral in character, it is a complex and fruity wine (red cherries) with spicy, peppery and floral overtones that appear to be never-ending. The flavorsome finish is clear-cut and enhanced by a polished tannic texture.



THE VINTAGE



Winter and spring were marked by record rainfall and fairly cool temperatures. The impact of these unusual conditions, particularly during spring, was reflected in the vegetative growth of the vines. **BUD BREAK** began in late March, followed by a slowdown in the growth cycle. The time between **FLOWERING** and **VÉRAISON** (colour change) seemed to stretch on forever, from early June until mid-August. *Coulure* (shot berries), *millerandage* (abnormal fruit set) and mildew tarnished yield forecasts. Fortunately, a few weeks of dry, sunny weather from mid-July until late August was propitious to the ripening of the grapes. This is evidence that even in wet years, Cabernet Sauvignon, the predominant grape variety at Pichon Comtesse, fares well. The **HARVEST** took place later than previous vintages, from 23 September to 8 October.

THE VINEYARD

SURFACE AREA

114 HECTARES
IN PRODUCTION: 92 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

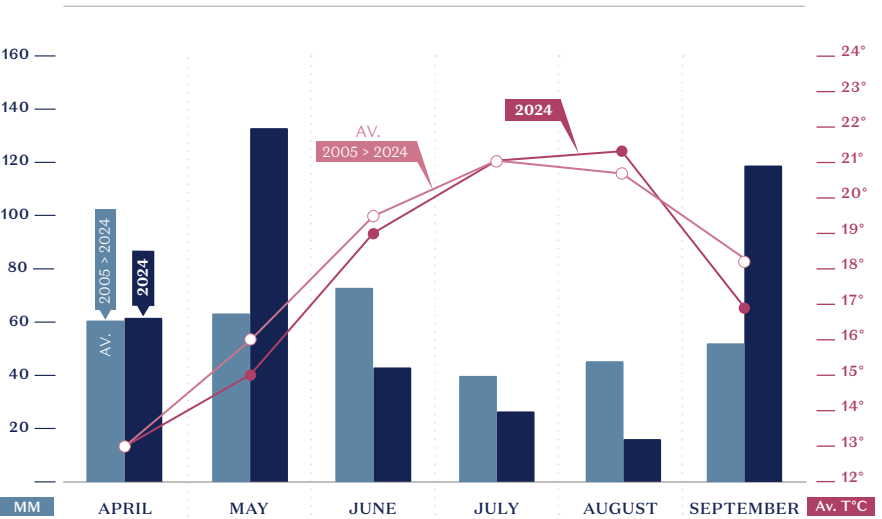
28 YEARS

VINEYARD MANAGEMENT

CONVERSION TO **ORGANIC FARMING**,
USE OF **BIODYNAMIC PREPARATIONS**
ON 85% OF THE VINEYARD.

THE CLIMATE

— PRECIPITATIONS VS. TEMPERATURES —



— ACCUMULATED PRECIPITATIONS VS AVERAGE TEMPERATURES (FROM APRIL TO SEPTEMBER) —

