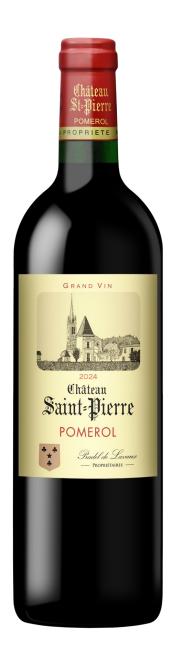
# The vintage 2024 at Château Saint-Pierre POMEROL



#### The weather in 2024

A rainy winter, a wet spring, and a sunny second half of summer: in short, weather that perfectly matches the definition of Bordeaux's oceanic climate. Pomerol's geographical situation once again reflected the early ripening of its terroirs: we harvested healthy, sweet, and juicy grapes.

#### At the vineyard

- Surface area: 1.8 ha of our 3 ha vineyard are allocated to this wine
- Geographic position : Plateau of Pomerol
- Soils: sandy-gravelly soil, particularly rich in iron filings
- Plantation density: 6000 to 7500 vines per hectares
- Grape Varieties: 85% Merlot 15% Cabernet franc
- Average age of the vines: 30 years old
- Vine growing: vines are grown traditionnally and a proportion of rows are grassed down; de-budding is carried out, followed by green harvests
- Harvest:
  - · Picked by hand
  - Merlot: From September 24th to September 30th
  - Cabernet franc : October 7th

## In the winery

- Winery: temperature controlled wooden, concrete and stainless steel vats.
- Fermentation on skins: 2 to 3 weeks
- · The wine is barreled directly after draining
- Maturation : 45% in new barrels, 35% in one-wine barrels, 20% in amphorae for 16 months

## Analytical data

• Rainfall of the season (April - October): 480 mm

• Degree of alcohol: 13.5 % alc. by vol.

• PH: 3.70

## Tasting notes of Primeurs 2024 sample

In an oceanic vintage reminiscent of those Bordeaux experienced over 20 years ago, the nose of Château Saint-Pierre reveals an intense note of violet, complemented by touches of heather. The silky texture that characterizes the early-ripening terroirs this year is also present here, elegantly enveloping a fine and elongated tannic structure. Notes of wild strawberry illustrate the youthful Cabernet Franc tannins, which contribute to the structure and extend the finish.