

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.

