



■ THE 2024 VINTAGE

Owners: The Grégoire family

Consultant oenologist : Claude Gros

AOC : Saint-Émilion Grand Cru

Classification: Grand Cru Classé

Vineyard area: 15.8 hectares

Vine density: 6,600 à 9,600 vines per hectare

Soil type: slightly stony, sandy soil with iron-bearing clay in the subsoil.

■ IN THE VINEYARD

Blend: 65 % Merlot, 30 % Cabernet Franc, 5% Cabernet Sauvignon

Harvest: the fruit was picked by hand and placed in perforated crates

Merlot: picked from 25 to 28 September 2024 and 30th September 2024

Cabernet Franc: picked on the 27th, 28th of September and 2nd of October

Cabernet Sauvignon: picked on the 2nd of October

■ IN THE CELLAR

Winemaking process: alcoholic fermentation at low temperatures to preserve the freshness of the fruit carried out in temperature-controlled stainless steel inverted truncated cone-shaped tanks.

Malolactic fermentation and ageing: 80 % new oak barrel -20 % one wine.

Barrel selection chosen from a range of sources, volumes, and toast levels depending on the characteristics of each batch.

Potential alcoholic content : 13,5 % by volume.

Yield: 32.65 hectoliters per hectare

Estimated production: 68 000 bottles

■ A vintage out of the ordinary. ■

A mild, wet winter with temperatures 1.5°C higher than the seasonal norms for the last 10 years was also marked by extraordinary rainfall, 80% higher than recorded since 2000.

The changeable weather conditions, alternating between rain and fine weather but never lasting, were good for the vines, with an early budburst in March, but they were also good for parasites and diseases.

They increased their virulence tenfold, requiring rigorous, precise monitoring from the outset to maintain a satisfactory state of health in the vineyard, regardless of the control techniques chosen.

At the same time, the cool, normal spring temperatures slowed vegetative growth and flowering, which we thought would be early.

Flowering was slow, with a lack of sunshine and damp, presaging a smaller harvest, but in contrast the yield was 32hl/ha.

The summer, with its moderate temperatures and rainfall, allowed the berries to increase, but the development of the vines and grapes slowed, heralding a late harvest.

September was a very wet month, with a succession of stormy and rainy periods.

The cool nights and windy, sunny days that followed kept the vineyards healthy.

This harvest took a long time to ripen.

The harvest was staggered to respect the ripeness of each grape variety and each plot.

To express this vintage 2024, the sorting, maceration and vinification work was adapted, subtle and without excess, to produce a balanced wine with finesse, solid structure and elegant aromatic power.

This 2024 vintage is nevertheless surprising in its exceptional quality despite this difficult year.

