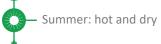


Château Pape Clément

VINTAGE 2024





Harvest from 5 to 20 Sept.

APPELLATION

AOC Pessac-Léognan

SURFACE 6 ha

GRAPE VARIETIES



SOIL TYPE

Pyrenean clay-gravel layer

DENSITY

7 700 vines per ha

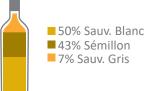
AGE OF VINES

24 years



YIELD 37 hl/ha

BLEND



AGEING



50% in barrels (of which 1/3 new oak)



40% in foudres



10% in various containers (ceramic eggs, concrete, stainless steel)

BOTTLING

December 2025

TASTING



Pale yellow with a beautiful brilliance and silver shades.



Notes of citrus, white and exotic fruits. Aromas of chalk and fine spices.



Lively on the palate, with a lot of minerality, smoothness and a pleasant hint of salinity.

OUR COMMITMENTS







