

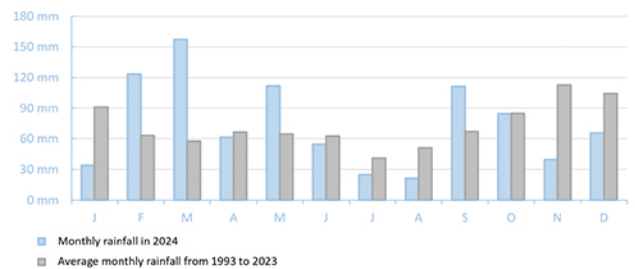
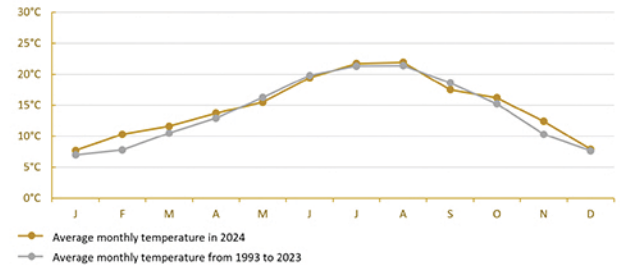
## VINTAGE 2024

### CLIMATIC CONDITIONS

A mild and very wet winter caused early budbreak at end-March, about a week before the thirty-year average. Though April was mostly dry, heavy rain combined with cool temperatures and moderate sunshine in May encouraged the spread of downy mildew and slowed the vine growth cycle. These challenging conditions during flowering and berry set led in some cases to poor fruit set and shatter, especially in Merlot and early Cabernet plots.

Summer brought much better weather and a water deficit on gravel soils which was highly beneficial for the vines and lasted until harvest. Hot days without excessively high temperatures alternated with cool nights, providing favourable conditions for the grapes to reach a good level of phenolic maturity. Picking started on 23 September and continued uninterrupted in changeable weather, ending in sunshine in early October.

2024 was a challenging vintage at the beginning and at the end of the growing season, though fortunately the weather turned fair at critical times for quality. The hot, dry and sunny summer caused a water shortage that favoured mature tannins and encouraged the synthesis of anthocyanins. From tilling in spring to harvest, committed people and highly effective technical resources kept us on the front foot and meant that we were never left having to react after the event. That fine-tuned vineyard management helped us to make fresh, highly aromatic, refined and elegant wines that perfectly illustrate the Atlantic expression of the terroirs they come from.



### VINEYARD

|                       |                   |
|-----------------------|-------------------|
| Surface in production | 82 ha (203 acres) |
| Average age           | 50 years          |
| Types of soil         | Deep gravel       |

### MATURING

|             |           |
|-------------|-----------|
| New barrels | 50%       |
| Duration    | 18 months |

### VEGETATION CYCLE

#### BUDBREAK

26 March

#### FLOWERING

4 to 9 June

#### VERAISON

14 to 24 August

### HARVEST

23 September to 5 October

### VARIETAL MIX

|                    |     |
|--------------------|-----|
| Cabernet Sauvignon | 67% |
| Merlot             | 26% |
| Cabernet Franc     | 5%  |
| Petit Verdot       | 2%  |

### TECHNICAL INFORMATION

|                   |       |
|-------------------|-------|
| Alcohol by volume | 13.0% |
| pH                | 3.62  |

### TASTING NOTES

A deep ruby red with purplish highlights, the wine opens on attractively fresh fruit, especially raspberry and blackcurrant, along with touches of mint and graphite. Subtle hints of dark chocolate, mild spice such as nutmeg, and a touch of blond tobacco add depth to the complex and delicate bouquet. The texture is highly precise, taut and athletic, while radiant fruit remains the guiding thread throughout, underpinned by beautifully structured, tongue-tingling tannins, leading into a long and mineral finish that leaves a lingering impression of purity and refinement.