

# LE PIN

2024

*The year 2024 was characterized by temperate weather, particularly suited to the gravelly soils of Le Pin.*

*At the end of March, the generally mild and wet winter led to rapid budburst. Despite well controlled health from spring to early summer, sparse flowering led us to consider a small harvest. The summer continued with temperate and frequently wet weather until mid-July.*

*This was followed by six magnificent weeks of warm, dry, and sunny weather. By the end of August, this favourable weather induced the water stress necessary for the Merlot to ripen well.*

*Starting in the second half of September, once the grapes were ripe, we carefully and precisely harvested the plots over a period of nine days.*

*Thanks to the vintage's climate and small yield, Le Pin 2024 is an aromatic wine with dynamic fruitiness, supported by silky tannins from ripe Merlots that have retained all their crispness.*

*Le Pin 2024 reveals a superb elegance defined by a balance, silkiness and persistence unique to its terroir.*

## Vital Statistics:

*Soils: Ruby gravel rich in iron oxides on a bed of deep clay.*

*Vineyard operations: Leaf thinning and bunch selection: from July 24th to August 12th, 2024.*

*Harvest: In 4 stages from September 20th to 29th, 2024*

*Blend : 100% merlot.*

*Yield : 29 hectoliters/hectare.*

*Malolactic Fermentation: October 24th to November 14th, 2024*

*Analytical data: Alcohol: 13.0 %/vol.*

*Total acidity: 3,0 g/l (H<sub>2</sub>SO<sub>4</sub>).*

*pH: 3.72*

*Ageing : Barrels: 65% new, 35 % used for last vintage*