



2024 vintage

Saint-Emilion Grand Cru 1^{er} Grand Cru Classé B

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OWNER

CONSULTING ŒNOLOGIST

2024 PRODUCTION (CASES PER 12 BOTTLES)

Bécot Family.

Thomas Duclos.

60.000 bottles, 5.000 cases.



LOCATION

On the western plateau of Saint-Emilion, on the former parish of Saint-Martin de Mazerat.

SURFACE AREA

15,5ha.

SOILS

Clay-limestone.

DENSITY OF PLANTATION

7.200 plants/ha.

GRAPE VARIETIES.....

78% Merlot, 22% Cabernet Franc.

AVERAGE AGE OF THE VINES.....

29 years.

AVERAGE YIELD

32 hl/ha.

VINEYARD MANAGEMENT.....

Double guyot pruning.

Two disbuddings, three liftings.

A light thinning cut of leaves and clusters. Working the soil under the row.

Manual harvesting with a selection on sorting tables of the grapes.

HARVESTING DATES

Merlot: from 25th of September to 4th of October.

Cabernets: 2nd to 4th of October.

VINIFICATION.....

Intra-plot vinification.

Manual sorting, vatting at controlled temperature.

Traditional alcoholic fermentation.

Vatting time averages 35 days.

Gentle and slow extraction in infusion mode.

Maceration protected from air.

Blending in December 2024.

AGEING IN PROGRESS.....

51% in new barrels, 13% in one-wine barrels, 4% in amphoras and 32% in oak casks of 20 hl.

PH & ALCOHOL

pH: 3,40

Alc. Vol.: 13%

TASTING NOTES.....