



2024

AIN'T NO MOUNTAIN HIGH ENOUGH

"Ain't No Mountain High Enough": a testament to the winemakers' determination and resilience in the face of climatic challenges.

Winter began with above-average rainfall and mild temperatures, allowing for an early and even start to the growing season. This dynamic beginning set the tone for a vintage defined by adaptability and precision.

In spring, the humid conditions required heightened vigilance, but the swift response of the vineyard teams ensured the full potential of the vines was preserved. As the season progressed, the vines regained their balance and continued to develop under more favourable conditions, hinting at a promising evolution.

A warm but temperate summer encouraged steady and harmonious ripening. Optimal sunshine enhanced aromatic expression while preserving the fruit's freshness, and late-season rainfall helped refine the balance of the grapes as harvest approached.

Meticulous and selective harvesting ensured perfectly ripe and healthy grapes. Château Ormes de Pez 2024 stands out for its elegance and freshness. A delicate balance between finesse and intensity defines this harmonious vintage, a true reflection of its terroir.

"With its deep, luminous colour, Château Ormes de Pez 2024 reveals a refined, fruit-forward bouquet. On the palate, the tannins are silky, lending a smooth texture and perfect balance. This vintage showcases remarkable finesse and suppleness, promising excellent ageing potential."

Nicolas Labenne, technical director, March 2025

Appellation

Saint-Estèphe

Surface

40 hectares

Terroir (soil)

Garonne gravel
and sandy-clay

Harvest

Hand-picked and sorted at the
vineyard and table
19th September - 4th October

Average yields (appellation)

33.5 hL/ha

Ageing

16 months
in French oak barrels
(45% new oak)

Blend

48% Merlot
41% Cabernet Sauvignon
6% Petit Verdot
5% Cabernet Franc

Analyses

Acidity: 3,6 g/L of H₂SO₄
Alcohol: 13% vol.
pH: 3,61
TPI: 69

