

OBSERVATIONS AND INITIAL IMPRESSIONS OF THE 2024 VINTAGE IN BORDEAUX

Bordeaux, Monday December 2nd 2024

This year, the growth cycle of the vines has once again faced significant challenges, as has been the case in recent years. However, an abundance of water in the soil during the winter season has allowed us to begin replenishing groundwater levels. Of course, this presented unexpected challenges from the moment the first leaves emerged, but our teams were prepared to tackle them.

THE CLIMATIC CONDITIONS OF THE VINTAGE

A Mild and Humid Winter

The winter of 2024 was notably mild, with a significantly lower number of frost days than average (9 days compared to an average of 15) and average temperatures 1.5 degrees Celsius higher than the norm. Additionally, winter precipitation was extraordinary, with cumulative rainfall of approximately 480 mm—more than 50% above the ten-year average.

These favourable conditions led to an early budbreak, free from frost damage.

HUMID AND MILD SPRING

The mild and wet spring conditions were conducive to vine development, though they also favoured the proliferation of pests. The vineyard teams managed these challenges well. Healthy parcels experienced successful flowering under these favourable conditions.

SUMMER

The summer provided respite from the intense water stress seen in recent years, with moderate hydric constraints. This vintage begins to reveal its character, marked by fruitiness and a fine balance, well-suited to contemporary preferences.

The summer weather fostered an ideal environment for polyphenol synthesis, with warm but not extreme conditions (a few heat spikes were recorded). Cool nights contributed positively to the development of aromatics in both white and red wines.

HARVEST AND WINEMAKING

September and October were characterized by a series of stormy disturbances. However, the cool nights, combined with windy and sunny days between the storms, allowed for an optimal harvest schedule. Each parcel was picked at its peak maturity, whether for white or red varieties.

The harvested grapes were fully ripe. Early September whites showcased exceptional aromatic intensity and balance, with perfect harmony between alcohol and acidity.

As for the reds, meticulous sorting ensured the best quality fruit, resulting in a vintage marked by balance, vibrant fruitiness, and moderate alcohol levels.

A Vintage of Pleasure and Fruit

This 2024 vintage promises to be both enjoyable and fruit-forward.

Note prepared by the following consulting oenologists, whose video commentary can be accessed by clicking on their names:

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