



CHÂTEAU PAPE CLÉMENT

VINTAGE 2024

-  Winter: cold and very wet
-  Spring: cool and damp
-  Summer: hot and dry
-  Harvest from 5 to 20 Sept.

APPELLATION
AOC Pessac-Léognan

SURFACE
6 ha

GRAPE VARIETIES

51% Sauv. Blanc ■
42% Sémillon ■
7% Sauv. Gris ■



SOIL TYPE
Pyrenean clay-gravel layer

DENSITY
7 700 vines per ha

AGE OF VINES
24 years



YIELD
37 hl/ha

BLEND



■ 50% Sauv. Blanc
■ 43% Sémillon
■ 7% Sauv. Gris

AGEING



50% in barrels
(of which 1/3 new oak)



40% in foudres



10% in various containers
(ceramic eggs, concrete, stainless steel)

BOTTLING

December 2025

TASTING



Pale yellow with a beautiful brilliance and silver shades.



Notes of citrus, white and exotic fruits. Aromas of chalk and fine spices.



Lively on the palate, with a lot of minerality, smoothness and a pleasant hint of salinity.

OUR COMMITMENTS

