



CHÂTEAU PAPE CLÉMENT

VINTAGE 2024

- Winter: cold and very wet
- Spring: cool and damp
- Summer: hot and dry
- Harvest from 23 Sept. to 11 Oct.

YIELD
42 hl/ha

BLEND



- 53% Cab. Sauv.
- 45% Merlot
- 1% Cab. Franc
- 1% Petit Verdot

APPELLATION
AOC Pessac-Léognan

SURFACE
64 ha

GRAPE VARIETIES

- 53% Merlot
- 44% Cab. Sauv.
- 2% Petit Verdot
- 1% Cab. Franc



AGEING



70% in barrels
(of which 2/3 new oak)



15% in foudres



15% in various containers
(ceramic eggs, concrete, stainless steel)

BOTTLING
Summer 2026

TASTING



Deep dark colour with brilliance.



Bright nose with intense and complex red fruits notes.



Fruit forward and elegant on the palate, with light spicy and smoky notes.

SOIL TYPE
Pyrenean clay-gravel layer

DENSITY
8 000 vines per ha

AGE OF VINES
29 years

OUR COMMITMENTS

