



CHÂTEAU

LA TOUR DE MONS

MARGAUX

2024 ETHEREAL

Like a slender, light-footed tightrope walker, 2024 trod a careful path between the whims of the sky and the challenges it raised. Throughout their growth period, Mother Nature imbued our vines with vibrant tension, which meant that a precise interpretation of the state of the vineyard had to be carried out from day to day. We had to capture the exact moment when each parcel reached maturity to transform the delicate berries into expressive and accomplished wines.

In the vat room, we focused more than ever on painstaking vinification at relatively low temperatures (18 - 25°C) and opted for short maceration and fermentation times (only 15 days) to reveal the aromatic brilliance and purity of the fruit. This elegant vintage reflects the character of our terroirs. Beautifully balanced fruity and floral notes intertwine, producing wines, which, although refined, are immediately accessible and in tune with the zeitgeist.

VINTAGE 2024



EN PRIMEUR

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SURFACE OF PRODUCTION

41.5 ha

HARVEST

Merlot

Sept. 23rd to Oct. 07th

Cabernet Sauvignon

Oct. 07th to Oct. 10th

Cabernet Franc

Oct. 1st

Petit Verdot

Oct. 05th

100% manual

PLANTATION

57% Merlot

35% Cabernet Sauvignon

4% Cabernet Franc

4% Petit Verdot



VINIFICATION

Stainless steel vats
of various capacities

YIELD

35 hl/ha

AGEING

10% of new barrels,
90% of one wine,
french oak,
12 months

ALCOHOL LEVEL

≈ 12.50 %

PH

≈ 3.60