

FULL ORGANIC CERTIFICATION

The winter of 2024 was wet, with record-breaking rainfall and mild temperatures. We welcomed the winter rainfall, which helped restock the water table in preparation for warmer times.

As spring approached however, it was not all smooth sailing. Vine diseases raised their ugly head, and tractors moving through the plots could have posed a serious problem. Early April saw massive, early growth despite very low sunshine and persistent wet weather.

To protect the vines from disease, we needed a precise and wide-ranging strategy throughout the estates. These extremely difficult conditions forced us to work on the new foliage (suckering and staking) as early as possible, thinning out the leaves and helping prevent mildew. Frequent biological treatment, plus the use of infusions, tinctures and teas, became essential and were applied repeatedly over the weekends from May to June. Under these wet conditions, growth slowed considerably and the vines took much longer to flower: 28/06 for Merlot, 11/06 for Cabernet Sauvignon.

Thankfully, the weather calmed down by the beginning of June, with the vines blossoming and the fruit setting properly. Summer eventually set in, with warm weather from the 30 June. July and August were relatively dry, with constant hot sun from the 15 July to the 15 August. The vines felt moderate hydric stress in mid-August, depending on the terroir, and we had to make ripening predictions for each plot. Overall, ripening was slow and it seemed that the harvest would be late this year.

Fortunately, there was very little lost harvest, and we hoped for yields of up to 38 hl per hectare. August brought excellent weather, accelerating the ripening process and concentrating the polyphenols in the grapes. The sunny conditions continued in September and October, with just a few days of rainfall.

The harvest began on the 25 September for Merlot and the 2 October for the Cabernet varieties. This unique harvest made it essential to separate the grapes and sort each tank according to their ripeness.

Extraction and maceration times were kept relatively low to extract relatively little from the skins, ensuring that the resulting wine would be aromatic, fine and supple, with a harmonious blend of alcohol, acidity, and polyphenols.



The 2024 vintage is synonymous with freshness, fruit without too much alcohol and great balance - in short, a wine for instant pleasure.

TASTING COMMENTS

COLOUR:

deep red colour.

NOSE:

fresh, fragrant, subtle nose of red fruit with hints of spice.

IN MOUTH:

delicate, mellow and delicious on the palate.

Beautiful aromatic length with a touch of noble, refined tannins.

TECHNICAL INFORMATION

HARVEST:

**FROM SEPTEMBER 25,
2024 TO OCTOBER 9, 2024**

YIELD: 34 HL/HA

**AGEING IN NEW
BARRELS: 40%**

DEGREE: 13,2

**CERTIFICATIONS: AB,
ISO 14001 ET HVE 3**



Primeurs 2024

CHÂTEAU GLORIA

CREATION STORY

#MiracleMakers



BLEND

VINTAGE 2024

The first vintage to be certified organic

56% CABERNET SAUVIGNON

32% MERLOT

5% PETIT VERDOT

7% CABERNET FRANC

- An incomparable vintage in terms of both climate and technique.
- A vintage in which the winegrower's anticipation and experience were paramount.
- A vintage in which the terroir had a spectacular effect on the quality of the grapes, thanks to a particular oceanic climate.
- A vintage of freshness and fruit without too much alcohol, with a fine balance between acidity and polyphenols - in short, a wine of instant pleasure.