



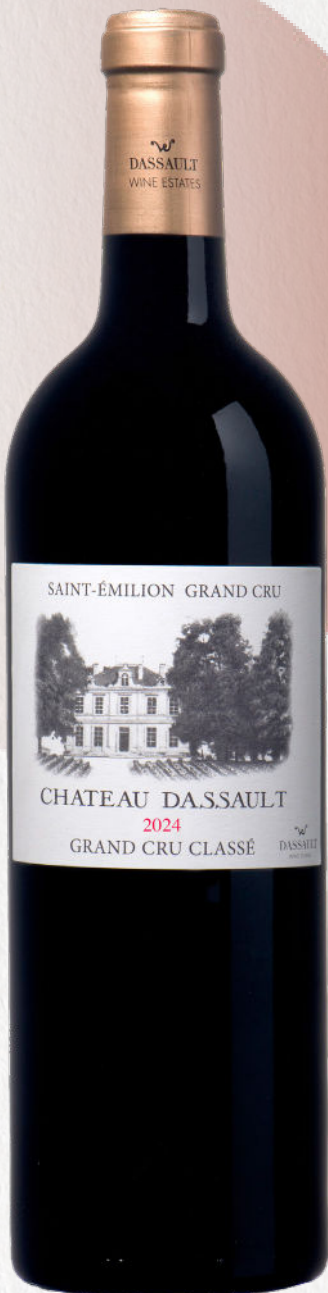
Château Dassault

Vintage 2024 - Decision & precision

For the past ten years, Château Dassault has made major decisions both in the vineyard and in the cellar to give to its wines a new dimension.

The 2024 vintage reflects this positive evolution. In a climatic evolution context marked by a very wet spring and high « disease pressure », the perseverance of the technical teams, their adaptability, and the precision of their actions throughout the year were decisive.

2024 was a crucial year in making the right choices - both in the vineyard and during vinification. The result is in the wine: ripe, aromatic, Château Dassault 2024 is generous, full-bodied, and juicy, with a beautiful balance and a promising future.



Climatology

A mild and rainy winter - The end of 2023 and the beginning of 2024 were characterized by above-average rainfall (+41%) and mild temperatures (+0.7°C). These conditions led to an early budbreak on March 15th, approximately two weeks ahead of the 10-year average.

A cool and wet spring - The spring season was marked by cooler-than-average temperatures and exceptional rainfall (+58% in May). As a result, the ten-day head start gained during budbreak was lost, and flowering began on May 27th, starting with the earliest Merlot vines.

A hot and dry summer - The summer season began with a rise in temperatures and dry conditions. Veraison started on July 25th, showing a delay of 7 to 10 days compared to the usual average. Hot and dry, the month of August provided ideal conditions for grape ripening and contributed to the enrichment of phenolic compounds.

Harvest & vinification

Harvesting began on September 30th for the Merlot, followed by Cabernet Franc on October 9th, and Cabernet Sauvignon on October 14th. The harvest lasted for two weeks. The decision to carry out a strict selection (rejecting 15 to 20%) was made in order to vat only the best grapes.

During vinification, gentle extraction techniques were prioritized, combining classic pump-overs and punch-downs to fully extract the potential of the grapes. The maceration period lasted 4 weeks.

The Cabernet year - Unlike Merlot, the Cabernet varieties were not affected by coulure and were spared from mildew attacks, resulting in a higher proportion of Cabernet in the final blend, accounting for 29%.





Tasting

Garnet-red robe with purplish highlights. Clear and brilliant. On the nose, very expressive fresh fruit notes, sour cherry with a hint of graphite. The fruity aroma of the nose is repeated on the palate, with notes of English candies. Ripe and flavorful, Château Dassault 2024 is generous, full-bodied, and juicy, with beautiful balance.

Technical informations

Alcohol content - vol 13%

PH - 3,53

The wine estate

Total area – 39 hectares (30 hectares of vines)

Location – North-facing slope of the Saint-Émilion hillside

Soils – Clay-limestone slopes, clay on limestone subsoil, sandy-clay, and clay-sand

Grape varieties – 66% Merlot, 26% Cabernet Franc, and 8% Cabernet Sauvignon

Average vine age – 21 years

Viticulture, vinification & ageing

Reasoned viticulture, superficial soil work and natural grass cover. Simple or double Guyot pruning. Debudding.

Vinification – Plot-by-plot fermentation in stainless steel tanks.

Ageing – Followed by ageing in new oak barrels (61%), vats (14%), large oak casks (13%), one-year-old barrels (8%), and amphorae (4%). 12 to 16 months depending on the plots

Blend – 71% Merlot, 25% Cabernet Franc, and 4% Cabernet Sauvignon

Annual production – Château Dassault: 80,000 bottles / D de Dassault: 15,000 bottles

The Château Dassault vineyard is certified High Environmental Value level 3 (HVE3), ISO 14001, and Bee Friendly.



Technical datas prepared by Jérôme Gauthier, Technical Manager of Dassault Wine Estates, and his team. Since 2023, Dassault Wine Estates vines has benefited from the expertise of Thomas Duclos as consulting oenologist.



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