



# CHÂTEAU GAZIN

## POMEROL

### Blend

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90% Merlot  
10% Cabernet Sauvignon  
Alcohol content: 13.5%.

### Ageing

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Château Gazin 2024 is oak-aged in barrel for 14 -16 months, of which 50% new and 50% second passage barriques. This approach enhances the wine's elegance and balance while retaining freshness and aromatic nuances.

### Harvest

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The grapes were hand-harvested on reaching optimum ripeness:

**Merlots:** 20 – 30 September, 2024

**Cabernet Sauvignon:** 3 October, 2024

### Tasting Notes

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The 2024 vintage:

- Deep purple in colour.
- Delicate black berry fruits on the nose (blueberry and blackberry), together with peony, and a hint of menthol.
- Beautifully rounded and fleshy on the palate.
- Well-integrated, fine tannins.

The 2024 vintage can be fully appreciated in its youth, though will reveal its potential in 5 - 6 years, and at optimum drinking in 8 - 10 years.

### Contact

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