

# *Château Côte de Baleau*

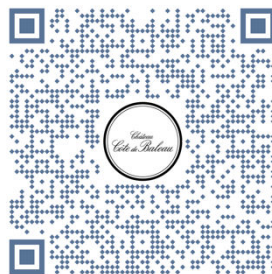
## VINTAGE 2024

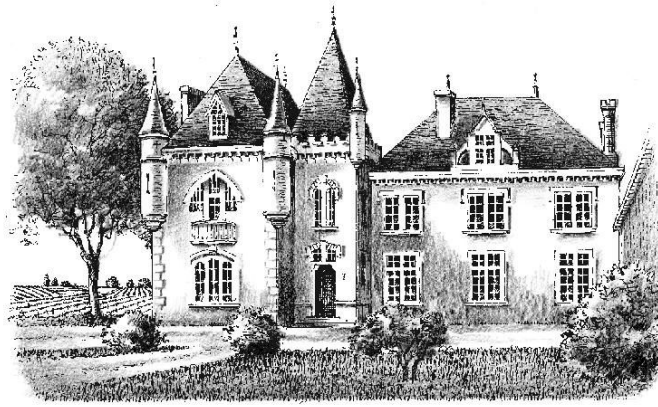
### *Balancing act Vintage!*

#### **VINTAGE 2024**

<b>HARVEST</b>	From 25 <sup>th</sup> September to 7 <sup>th</sup> October 2024
<b>BLEND</b>	95% Merlot 05% Cabernet Franc
<b>AGEING</b>	25% new barrels - 25% second-fill barrels - 25% third-fill barrels - 25% in vat 14 months' ageing
<b>ANALYSIS</b>	Alc.13,5% vol - pH 3,7
<b>PRODUCTION</b>	32 hl/ha - 48,000 bottles

*Technical sheet  
and detailed vintage*





# *Château Côte de Baleau*

## VINTAGE 2024

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### *Balancing act Vintage!*

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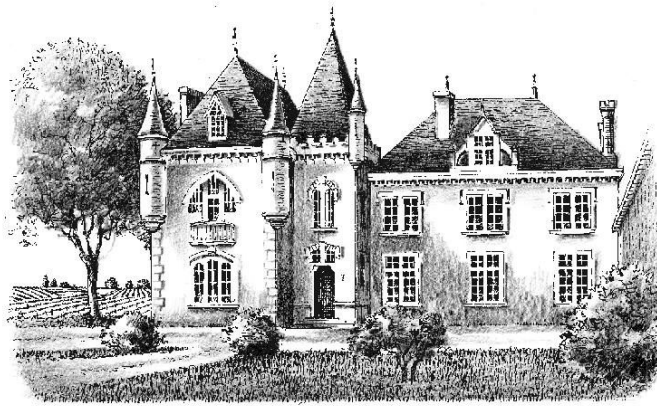
OWNER Famille Philippe Cuvelier  
MANAGING DIRECTOR Matthieu Cuvelier  
DIRECTOR Emmanuel de Saint Salvy  
CONSULTANTS Michel Rolland and Julien Viaud

#### **VINEYARD**

APPELLATION Saint-Émilion Grand Cru  
CLASSEMENT Grand Cru Classé  
LOCATION Few hundred metres north west of the village  
of Saint-Émilion  
SURFACE AREA 17 hectares  
SOIL TYPE Clay-limestone and sandy-clay  
GRAPE COMPOSITION 90% Merlot  
10% Cabernet Franc  
PLANTING DENSITY 6,000 to 8,000 vines per hectare  
AVERAGE AGE OF THE VINES 25 years

#### **2024 VINTAGE**

HARVEST From 25<sup>th</sup> September to 7<sup>th</sup> October 2024  
BLEND 95% Merlot  
05% Cabernet Franc  
VINIFICATION Fermentation in temperature-controlled, small-capacity vats,  
moderate extraction, vatting period lasting 24 to 28 days  
AGEING 25% new barrels - 25% second-fill barrels - 25% third-fill  
barrels - 25% in vat  
14 months' ageing  
ANALYSIS Alc. 13,5% vol - pH 3,7  
PRODUCTION 32 hl/ha - 48,000 bottles



# *Château Côte de Baleau*

## VINTAGE 2024

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### *Balancing act Vintage!*

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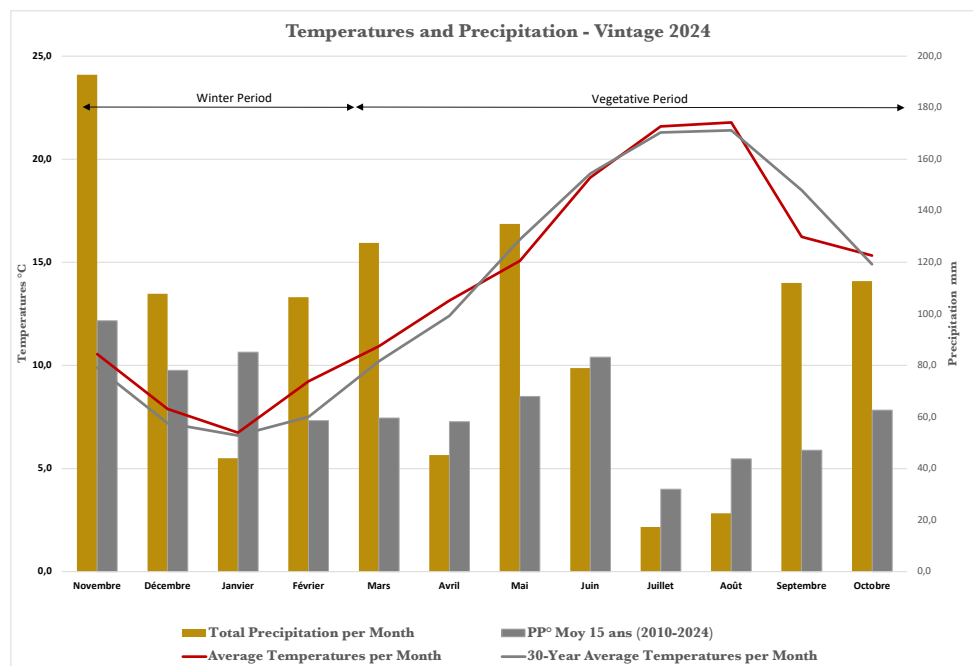
Any Bordeaux lover appreciates our wines not only for the pleasure of drinking them but also for the satisfaction of understanding a terroir, a vintage, and the know-how of the men and women who dedicate themselves to it. The wines produced at Château Côte de Baleau in 2024 are **distinctive**, true to the three complementary soils of limestone, sand, and clay, and reflective of the winemakers who put in incredible energy and took rewarding risks.

Like an **experimented Master-acrobat**, we navigated this vintage by making crucial choices that led us without any missteps to produce a wine of perfect balance and finesse.

### *Climatic data*

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The 2024 vintage was shaped by an autumn and winter (except for the first half of January) that were particularly mild and excessively wet (+1.5°C and 50% more rainfall than the ten-year average). Under these favourable conditions, bud break occurred early and uniformly, around March 20th for the Merlot.

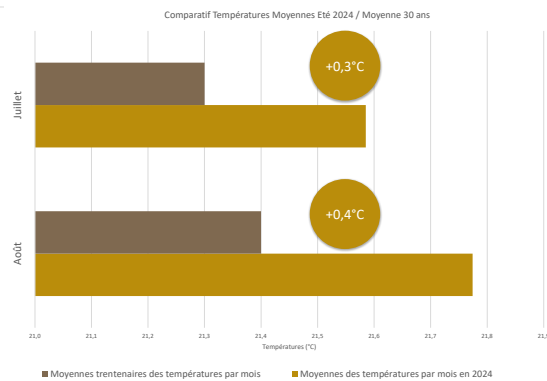
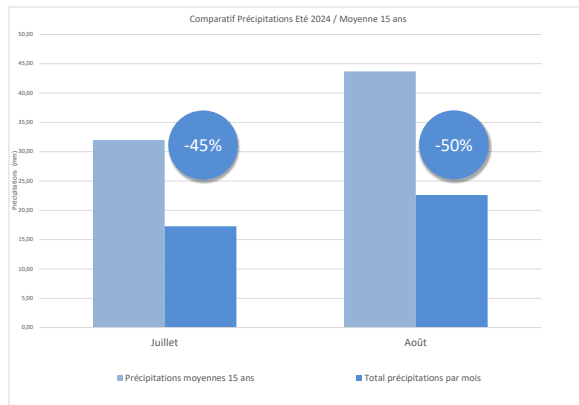


The mildness of early spring gradually gave way to cooler temperatures. As a result, the vine slowed its growth, compensating for its early start to the cycle. After a brief lull in April, rainfall resumed. **The plant cover** at Château Côte de Baleau absorbed excess water and improved soil stability, allowing our tractors to operate efficiently. **The slopes of our hillsides** facilitate the drainage of excess water.

Our experienced teams adapted swiftly, accelerating vineyard operations such as shoot thinning, desuckering, and leaf removal. By prioritizing **preventive measures**, we enhanced the vineyard's natural balance and improved resistance to fungal diseases.

Flowering occurred at the end of May during a milder period. However, issues of coulure (poor fruit set) and millerandage (uneven grape development) had already reduced our harvest potential at this stage. At the time, we could not foresee that **this natural yield limitation would later prove to be a key factor** in achieving full grape maturity by the end of the cycle.

Summer then settled in and remained stable. **July and August**, the crucial months for the **quality** of the vintage were **drier than average, with higher temperatures**. From July 1st onward, the climatic water balance entered a phase of increasing deficit, which persisted until veraison (late July). These moderate water constraints encouraged the synthesis of polyphenols and aromatic compounds in the grape skins, enhancing the depth and complexity of the vintage.



Since 2018, the succession of years marked by unusually hot and dry summers has reshaped our frame of reference. The summer of 2024 falls within **the temperature norms** of the past 15 years, and it is precisely this **absence of extremes** during the ripening phase that best defines our 2024 vintage!

Veraison began around July 26 and progressed gradually until mid-August. By then, we knew that patience would be key, and we would have to wait until the end of September to begin harvesting.

## *Technical Mastery*

Thanks to our **experience** and meticulous **vineyard work**, we knew that in a vintage marked by small berries and limited yields, **the nature and topography** of Château Côte de Baleau would allow us to wait. We patiently hold off until September 25 to initiate **a selective**, unhurried **harvest**. The last bunches of Cabernet Franc are picked on October 7.

After meticulous sorting, the grapes are carefully transferred into our small vats. The first juices reveal a beautifully expressive aromatic profile. Gentle extractions unveil silky, refined tannins. After an average maceration of three weeks, the wines are pure, harmonious, moderately concentrated, and a true reflection of the unique blend of our three terroirs.

Patience in the vineyard, serenity in the cellar, and the art of aging are the key steps to **a perfectly proportioned vintage!**

*The vintage*  
**2024**  
in a few words

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**Contemporary**  
**Rare** *Creamy* **Pure**  
*Selection* **Supple**  
**Elegant** **Precise**  
*Gentle extraction*  
**Balance**  
**Aromatic**  
*Juicy* **Fruity**  
**Delicate**  
*Tension* *Silky tannins*  
**Distinctive**

**Freshness**  
**Patience**  
**Well-proportioned**  
**Finesse**  
**Slender**

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*The choices of man at  
the heart of the vintage*

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