

PRIMEUR
2024



EN-PRIMEUR
2024

Release on
Friday 23 May 2025, at 9 a.m.

An aerial photograph of the Château Soutard estate. The main building is a large, light-colored stone structure with a grey roof and multiple dormers. It is surrounded by several smaller buildings with terracotta roofs. In the center is a large, circular, light-colored courtyard. The estate is set on a hillside, with a vineyard visible in the bottom left corner and a parking lot with several cars in the bottom center. A yellow excavator is visible on a hillside in the top right.

Château Soutard 2024

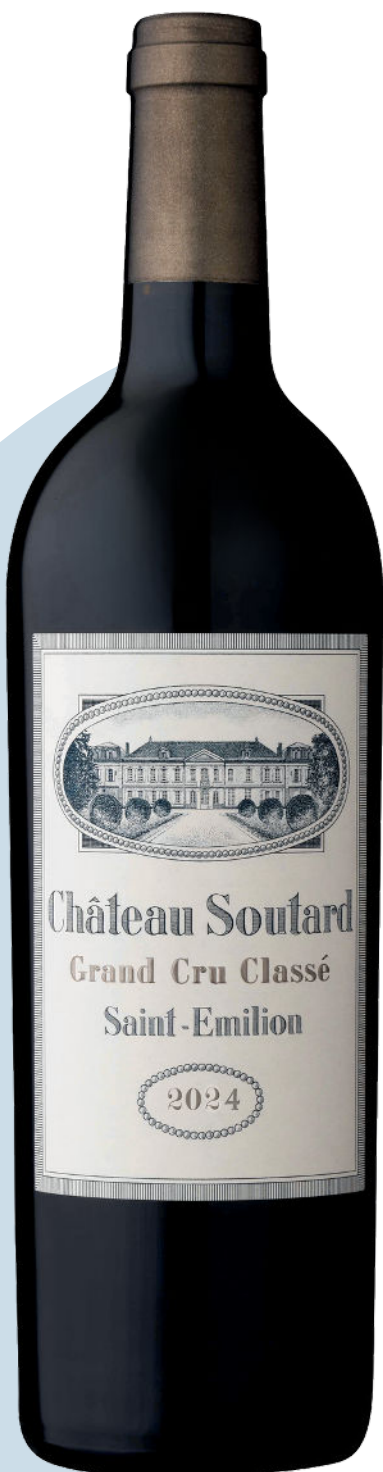
Limestone, freshness, depth, density and measure.

A unique site steeped in history, extending over 35 hectares in a single block on the limestone plateau of Saint-Émilion's north hillside.

The vineyard has been completely restructured, with viticulture committed to agroecology.

Vinification and ageing are carried out with respect for the purity of the terroir and the expression of the fruit, guided by precision and moderation.

Since 2017, tuns (25%) have been integrated into our ageing process to improve fruit precision.



CHÂTEAU SOUTARD

ROOTED IN ROCK AND TIME

2024: FLAVOR AND BRILLIANCE

- A precise, fruity wine;
- A vintage of terroir with the expression of clay-limestone;
- The application of know-how that reveals the terroir;
- Meticulous cellar work and drastic selection for a remarkable wine.

HARVEST : FROM SEPTEMBER 19 TH TO OCTOBER 7 TH

BLEND :

48 % merlot
32 % cabernet franc
13 % cabernet sauvignon
7 % malbec

ALCOHOL :

13 % Vol

AGEING :

50 % new barrel
25 % barrel of a wine
25 % wooden vats



Magnificent garnet-red, deep and sustained.

The nose is already in place, clean and precise, developing a palette of red fruits, cherries, violets and hints of cedar.

The palate is typical of the great Soutard terroir, dynamic, fleshy, suave and fresh. The structure is carried by grainy, silky tannins with peppery notes, a reflection of the clay-limestone soil.

The limestone marks the finish with its freshness and sapidity.

A fine Château Soutard!





BOTTLE

Height.....300,5 mm
 Width.....75,2 mm
 Capacity.....75 cl
 Weight.....495 g
 Gencod.....sur demande

LABEL

Height.....120 mm
 Width.....85 mm
 Paper.....matte coated 90g

BACK LABEL

Height.....80 mm
 Width.....60 mm
 Paper.....matte coated 90g

6 BOTTLES CASES

Height.....185 mm
 Width.....260 mm
 Length.....330 mm
 Weight.....2,1 kg
 Gencod.....sur demande

12 BOTTLES CASES

Height.....185 mm
 Width.....330 mm
 Length.....500 mm
 Weight.....3,6 kg
 Gencod.....sur demande

PALET

Number of layers/pallet.....8 (CB6)/8 (CB12)
 Number of cases/layer.....10 (CB6)/5 (CB12)
 Number of cases/pallet.....80 (CB6)/40 (CB12)
 Size of a pallet.....100 x 83
 Weight of a pallet.....20 kg



Upon request (bottling instructions) wines can be bottled into half bottles, bottles, magnums, double magnums, imperials, other containers or other large volumes.

We pack the wine into 12 bottles cases, 6 bottles cases, and 6 magnums cases by default, no extra charges for customs seal or not. For all the other types of packaging we apply extra costs. Contact us.



ADDITIONAL CHARGES APPLIED FOR SPECIAL FORMATS AND CASE SUPPLEMENTS

(SURCHARGES EXPRESSED IN EUROS EXCLUDING VAT PER BOTTLE)

Half-bottles – available upon request only at the time bottling instructions are provided

Wooden case x 12 : + 1,60€

Wooden case x 24 : + 1,20€

Bottles

Wooden case x 1 : + 3,50€

Wooden case x 2 : + 2,50€

Wooden case x 3 : + 2,00€

By default, wooden case x 6 - 2x3

Magnum

No extra charge – by default wooden case x 6 or x3

Wooden case x 1 : + 4,50€

Double-magnum

Wooden case x 1 (nail-on) : + 38€

Imperial

Wooden case x 1 (nail-on) : + 52€

For any other format or packaging, please contact us.

TASTING NOTES

DÉGUSTATEUR	NOTE
YVES BECK	94-96
BURTSCHY	94-95
BETTANE & DESSEAUVE	93
MARKUS DEL MONEGO	92+
TERRE DE VINS	91-92
COLIN HAY	91-93
JEFF LEVE	91-93
THE WINE ADVOCATE WILLIAM KELLEY	91-93
JAMES SUCKLING	91-92
ALEXANDRA MA	91-92