



## MASTER THE UNEXPECTED

2024

### CHARACTERISTICS & TERROIR

Vintage: 2024

Production: 68 000 bottles

Blend: 79% Merlot, 21% Cabernet Franc

Alcohol degree: 13.5% ABV

Appellation: Pomerol. Sub-region: Rive Droite. Region: Bordeaux.

Vineyard and soil: 26 hectares (~ 64 acres) on gravel and pebble soils of the Isle terraces, clay-gravel soils and sandy soils on clay or gravel.

Winegrowing: eco-friendly.

Vinification and Ageing: traditional Bordeaux methods.

Distribution: through Bordeaux wine merchants.

Owner: SCE Château La Pointe.

General Manager: Eric Monneret.

Technical Director: Pierre Candelier.

### WEATHER CONDITIONS

A new year, also characterized by capricious and demanding weather for the teams in the vineyards. The 2024 vintage perfectly illustrates the importance of winegrowing know-how in the context of increasingly frequent and contrasting hazards.

The rainy winter made it easy to replenish the soil's hydric reserves, an asset that is always useful during the summer period. Spring came early, with mild temperatures favoring particularly early budburst, but luckily with little frost damage. Cool, wet spring conditions disrupted flowering, resulting in "coulure" and "millerandage", with a significant harvest loss of roughly 25%, especially on the more sensitive Merlot. The rains caused very heavy mildew pressure, which in the end only impacted yields by 5%, thanks to extremely meticulous technical monitoring. Véraison was spread out over time, necessitating targeted and precise green harvesting to rehomogenize the crop. The summer was overall sunny and dry, with temperatures that did not exceed normal levels, enhancing the expected phenolic ripeness.

The harvest began fairly late, with rain showers upsetting the schedule. We had to keep our cool to get the best out of this vintage, to navigate between ripeness and botrytis, relying on our 15 years' experience of the behavior of each plot. It's with a vintage such as 2024 that we see all the progress made in viticulture in the past few years. The Merlot were harvested between September 23<sup>rd</sup> and September 30<sup>th</sup>, followed by the Cabernet Franc between October 2<sup>nd</sup> and 4<sup>th</sup>.

### VINTAGE REVIEW

This vintage once again confirms the vital importance of the human factor in the success of a premium wine. Without the utmost vigilance and pertinent technical decisions, the climatic challenges could have jeopardized the vintage.

In the long run, 2024 presents itself with a moderate concentration, a controlled alcohol level, and an achieved ripeness that guarantees the wine fine aromas, a harmonious structure and an excellent balance. Its seductive profile is immediately accessible, while promising a fine ageing in bottle over the years. It reflects the elegance and identity of Pomerol.