

SAINT-ESTEPHE

# 2024

After two centuries of peaceful existence and discreet recognition, Château Tour de Pez is gradually revealing itself as a great wine of the future. In the face of global warming, the clay-limestone soil typical of Saint-Estèphe makes this exceptional terroir the wine of tomorrow. With its exemplary CSR commitment and High Environmental Value viticulture, Tour de Pez is one of the jewels of the appellation, worked by the winemaker to achieve nesse and excellence.

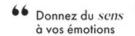


Château Tour de Pez is one of the responsible vineyards of the Vignobles de Larose group



Place known as "l'Hereteyre," 33180 Saint-Estèphe • 05 56 59 31 60 • 05 56 59 71 12 •

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# Weather conditions for 2023/2024 season

In summary: a "stunning" wine-growing season, with a very mild and exceptionally wet winter and a particularly cool summer. It was the least sunny season for 10 years.

Winter season: Temperatures: Very mild +5.6°C from October to March. An average of +1°C per month over this period. Rainfall: Exceptionally wet +34% (+330 mm) in excess of precipitation. 1260 mm on average over the Médoc.

**Summer season**: Temperatures: Particularly cool -5.7°C from May to September. An average of -1°C per month over this period. Rainfall: Overall within seasonal normals, but with an excess of water in May and September (+5 mm).

## Nature of the soils

Clay-limestone

#### Area of vines

18 ha

# **Average density**

8,000 vines/ha

# Average age

35 years of age

## **Blend**

Merlot: 61% Cabernet Sauvignon: 35% Cabernet Franc: 4%

## **Cultivation methods**

·High Environmental Value winegrowing · Double Guyot Médoc pruning · Soil tillage and grass cover · No chemical weeding · Leaf thinning · Manual harvesting · Harvest commencement date : 27 September

#### **Vinification**

·Optical sorting · Cooling the harvest for low-temperature vinification · Cold pre-fermentation maceration · Selection and vinification by parcel

## **Barrel-ageing**

65% in new barrels (225 and 400 l) + 28% in vats + 5% in 1 wine barrels + 2% in stoneware jars

#### **Bottling**

At the château, 18 months after harvest Guaranteed flawless cork Low sulphite wine < 65 mg/l

# **Technical data**

Alc./vol.: 12.4% pH : 3.27 IPT: 67

Total acidity: 4.39 g/L

## **Production**

50 667 bottles